Country Cooking

Recipes of Members
and Friends
Webber United Methodist Women
Webber, Kansas
1978

Linda
from
Mama

4 T butter

40 large marshmallows
(4 c mini ")

5 c Rice Krispies

Webber United Methodist Church
Arnold Roland Jr. pastor

I think the nearest thing to peace
That men will ever find
Lies sheltered in a country church
Where faith is e'er enshrined.

A charming, white, old-fashioned church
Where pious elm trees nod
Whose star in humble eloquence
Points silently toward God.

A church whose graceful belfry gleams
In sunset's mellow light
Whose friendly lanterns guide the steps
Of worshippers at night

A church with worn and weathered paths
Great oak doors opened wide,
And kindly folk to welcome guests
When they set foot inside.

A church where men return the love
Of Him who fills with grace
The hearts of those who help sustain
The shepherd's meeting place.

THANK YOU

We wish to thank all members, former members and friends of our church group for all their contributions to our cookbook.

We want to extend a very special thank you to Lynette McKeown, our teenage friend, for providing all the art work, including the sketches and lettering. It has given the book its sparkle and beauty.

The Cookbook Committee

Evonne Intermill
Stella Cunningham
Rose Marie McKeown
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1978

Stella Cunningham, president
Rose Marie McKeown, vice-president
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Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = ¼ cup
5⅓ tablespoons = ⅓ cup
8 tablespoons = ½ cup
16 tablespoons = 1 cup
1 pound = 16 ounces
1 cup = ½ pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

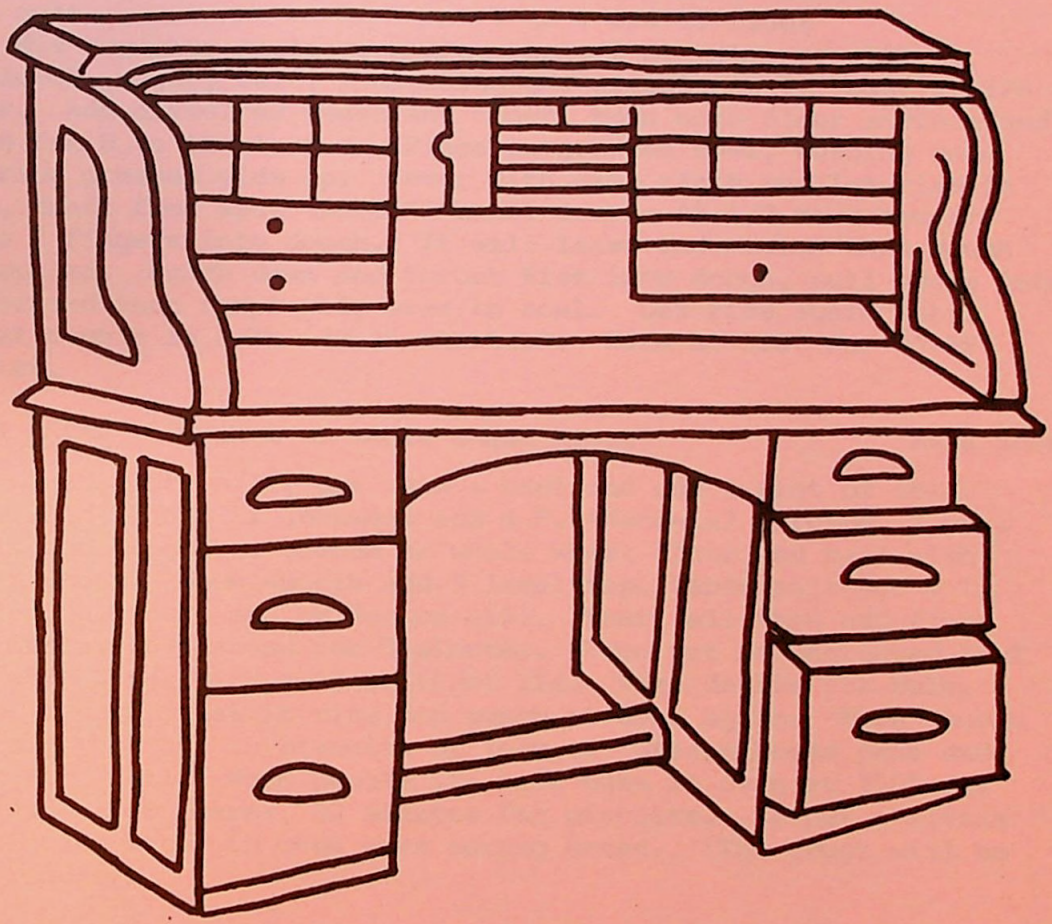
Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = ½ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus ½ t. salt = 1 cup butter
2 cups sugar = 1 pound
2½ cups packed brown sugar = 1 pound
1⅓ cups packed brown sugar = 1 cup of granulated sugar
3½ cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4½ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = ¼ pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups
Sausage — 2 small
Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

Breads



& Rolls

BREADS - ROLLS

WHITE BREAD (For 2 loaves) Estella McKeown

2 1/4 c. lukewarm liquid
3 T. sugar
1 T. salt
2 T. dry yeast
2 T. shortening (soft)
7 to 7 1/4 c. flour

Mix together in large mixing bowl, 2 c. water or milk (scalded), sugar, salt, shortening and dissolve 2 T. yeast in 1/4 c. water. Add dissolved yeast and flour, turn onto flour surface and knead for 8 to 10 minutes. Place in greased bowl, turning once to bring greased side up. Cover with damp cloth and let rise in warm, draft free spot (80-85°) until double (1 1/2 to 2 hours). Press 2 fingers into dough. It will leave indentaion when dough is doubled. Punch down and thrust fist into dough, pull edges into center and turn completely over in bowl. Let rise again until almost double in bulk (30-35 minutes). Bake at 350° for 30-35 minutes.

YEAST BREAD (Graham or whole wheat flour) Avis Ross

Scald 1 pt. milk, put into a bowl and add 1 pint of cold. water when liquid is lukewarm add 4 T. (Waconia) sorghum, 1 pkg. yeast, add 4 to 6 c. graham or whole wheat flour and beat with wooden spoon. When smooth add 3 level tsp. table salt and 3 T. shortening, (corn oil or Wesson oil). Beat well then add flour to stiffen. Let stand for 5 minutes. Then put in ungreased bowl to rise. Cover with foil or tight lid. When double its bulk, punch it down. Let it rise and punch it down again. When double its bulk work out in biscuits or loaves. Grease bread pans and cover with foil. When double its bulk bake in oven at 350° for 50 minutes for loaves, 30 minutes for biscuits. (I put a little can of warm water in oven when baking bread. (The crust will be more tender).

We, too, often love things and use people when we should be using things and loving people.

YEAST RYE BREAD — Avis Rose

1 pkg. active dry yeast
1 c. warm (not hot) water
1 c. scalded milk
1 T. salt
2 T. melted shortening
3 T. dark molasses
2 c. unsifted Gooch's rye flour
4 1/2 to 5 c. sifted Robin Hood flour

1. Add yeast to warm water, let stand a few minutes, stir to dissolve. 2. In mixing bowl combine milk, salt, shortening and molasses, cool to lukewarm. Add rye flour, beat until smooth. Stir in yeast mixture, slowly blend in remaining flour until dough leaves sides of bowl. 3. Turn dough onto floured surface. Knead 5 to 10 minutes or until smooth, elastic and does not stick when pinched with fingers. Cover with aluminum foil. Let rest 20 minutes. 4. Punch down and divide into 2 equal portions. Shape into 2 loaves. Place in 2 loaf pans. Cover with aluminum foil until double in bulk, (about 1 hour). 5. Bake at 350° for 50 minutes. Place on wire rack to cool.

ALL-BRAN BREAD — Sandra Bothwell

2 c. all-bran
2 c. boiling water
3 T. sugar
3 T. shortening
1 T. salt
1 pkg. yeast
1/2 c. warm water
1 tsp. sugar
White flour

Mix all-bran, water, sugar, shortening and salt, and let stand until lukewarm. Dissolve yeast in warm water with the 1 tsp. sugar and add to first mixture. Add white flour until an irregular ball forms and dough comes away from bowl. Let rise once and put in pans for baking. Let rise until double. Bake at 350° for 1/2 to 1 hour depending on size of loaf.

CINNAMON BREAD (2 loaves) — Margaret Warren

4 1/2 to 5 1/2 c. flour
1/4 c. sugar
1 tsp. salt
1 pkg. active dry yeast
1 1/4 c. milk
1/4 c. margarine
2 eggs
1/3 c. sugar
1 1/2 tsp. cinnamon
Melted butter or margarine

In a large bowl thoroughly mix 1 3/4 c. flour, 1/4 c. sugar, salt and yeast. Combine milk, oleo in pan, heat over low heat until warm. Gradually add to dry ingredients and beat 2 minutes

Continued Next Page.

CINNAMON BREAD (Continued).

at medium speed. Add eggs and 1/2 c. flour or enough flour to make thick batter. Beat at high speed 2 minutes. Stir in more flour to make soft dough, turn out on floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease. Let rise in warm place until doubled in bulk.

Meanwhile combine 1/3 c. sugar and 1 1/2 tsp. cinnamon. Punch down dough; turn onto floured board, divide in half, roll half dough into 12x8 inch rectangle, brush with melted margarine, sprinkle with 1/2 cinnamon, sugar mixture. Roll tightly from 8 inch side as for jelly roll, seal edges firmly, seal ends of loaf and fold underneath, place loaf, seam side down in greased 8 1/2x4 1/2x 2 1/2 inch loaf pan. Repeat with remaining dough. Cover and let rise until double in bulk, about warm. Keep dough warm. Bake in moderate oven at 350° for 30 minutes or until done.

TUPPERWARE DOUGH — Jane Tipton

9 c. flour
1 1/2 c. scalded milk
1 1/2 c. cool water
2/3 c. sugar
2 tsp. salt
4 beaten eggs
2 pkg. yeast

Put flour in bowl. Make well in middle. Add other ingredients. Do not mix. Seal bowl and let set in warm place until seal pops. Add 1 c. melted margarine. Then mix all together and knead. Place in bowl, seal until it pops. Shape as desired. Bake at 375° for about 35 minutes. This must be made in a large Tupperware bowl in order to seal and let the yeast action pop the seal.

DUTCH OVEN RYE BREAD — Estella McKeown

2 pkg. active dry yeast
1 c. lukewarm water
2 c. milk (scalded)
1/4 c. dark molasses
1 tsp. salt
1/4 c. salad oil
2 1/2 c. rye flour
5 c. sifted all-purpose flour
1 envelope onion soup mix
1 egg white (slightly beaten)

Soften yeast in water. Combine milk, molasses, salt and oil. Cool to lukewarm. Stir in rye flour; beat well. Add yeast mixture and soup mix. Add enough of the white flour to make a moderately stiff dough. Turn dough out onto a lightly floured surface; knead until smooth and satiny, (10-12 minutes). Place in greased bowl, turning once to grease surface. Let rise in warm place (80°-85°) until doubled, (about an hour). To shape loaves, turn out on a

Continued Next Page.

DUTCH ONION RYE BREAD (Continued).

lightly floured surface and divide into 3 portions. Cover and let rest 10 minutes. Roll each portion into a 12x12 inch square. Roll tightly, sealing well. Taper ends. Place each loaf, seam side down, on greased baking sheet. With sharp knife, gash tops diagonally every 2 1/2 inches, 1/3 to 1/4 inch deep. Brush with egg white. Cover, let rise until double (45 minutes). Bake in moderate oven at 375° for about 20 minutes, or till light brown. Brush with egg white again; bake 15 to 20 min. longer. Remove from baking sheet to rack and cool.

MOM'S NEVER FAIL DINNER ROLLS — Stella Cunningham

2 c. milk (heated)
1/2 c. sugar
2 tsp. salt
2 pkg. dry yeast
3 c. flour
2 eggs (well beaten)
1/2 c. melted Crisco or oleo
Flour (for soft dough)

Mix and heat milk, sugar, and salt; cool. Add yeast, flour, eggs and Crisco. Beat for 2 minutes. Let stand for 10 minutes. Add enough flour to make soft dough. Knead until smooth. Cover, let rise until double. Take out and knead a very short time. Put in bowl and let rise a very short, (10 minutes). Take out and make in dinner rolls, or roll and make into cinnamon rolls. Let rise a short while (not double). Bake at 375° for 5-7 minutes. Then bake at 350° until golden brown.

These will melt in your mouth if you hold your mouth just right. S.M.C.

DILLY CASSEROLE BREAD — Charlotte Herrmann

1 pkg. dry yeast
1/4 c. water (warm)
1 c. (small curd) cottage cheese
2 T. sugar
1 tsp. instant minced onion
1 T. butter
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 unbeaten egg
2 1/4 c. flour

Dissolve yeast in warm water. Combine and heat to lukewarm, cottage cheese, sugar, instant onion, butter, dill seed and salt. Add to cottage cheese mixture 1/4 tsp. soda and unbeaten egg, and the yeast. Mix well. Then add flour, beating well. Cover and let rise about 1 hour. Stir down and put in well greased big loaf

Continued Next Page.

DILLY CASSEROLE BREAD (Continued).

pan or 8 inch round casserole. Let rise 30-40 minutes. Bake at 350° for 40-50 minutes. Brush with soft butter and sprinkle with salt after you remove bread from oven.

SIMPLE ROLLS — Betty Andreasen

2 pkg. dry yeast
1/2 c. sugar
1/4 c. soft shortening
1 egg
2 c. water (lukewarm)
2 tsp. salt
6 1/2 to 7 c. flour

Dissolve yeast in water and add sugar, salt and about 1/2 of flour. Beat thoroughly. Add egg and shortening gradually beat in other 1/2 of flour. Cover with damp cloth. Place in refrigerator. May be left in refrigerator overnight or bake later the same day. About 2 hours before baking take out, form into rolls. Let rise 1 1/2 hours or until light. Bake 12-15 minutes at 400°. Good for hot rolls, buns or cinnamon rolls.

CRESCENT ROLLS — Ruth Konvalin

1 c. warm water
1 pkg. dry yeast
1 tsp. salt
1/4 c. margarine
1/4 c. sugar
1 egg (beaten)
1 1/2 c. flour

Put ingredients into mixer bowl and beat with electric beater 3 minutes. Then add approximately 2 or more cups flour until dough isn't sticky. Knead and set in a warm place to rise. Knead down and roll in a ring such as for pie shell. Cut as a piece of pie and roll from wide side and shape into a crescent, you may leave plain or brush with beaten egg and sprinkle on top either poppy seed, sesame seed or dill seed. Bake at 375° for 20-25 minutes after they are raised.

BUTTERMILK ROLLS — Rose Marie McKeown

1 c. lukewarm thick buttermilk
1 tsp. sugar
1/4 tsp. soda
1 tsp. salt
3 T. soft shortening
1 cake compressed yeast
2 1/2 to 2 3/4 c. flour

Mix first 5 ingredients together. Crumble yeast into mixture. Stir until yeast is dissolved. Mix in flour, first with spoon, then with hand. Turn dough onto floured board. Cover,

Continued Next Page.

BUTTERMILK ROLLS (Continued).

let stand 10 minutes to tighten up, then knead until smooth and elastic. Shape as desired. Cover with damp cloth, let rise at 85° until double, from 1 to 1 1/4 hours. Bake at 400° for about 30 minutes.

BRAN BUNS — Ruth Konvalin

1 1/2 c. all-bran
1 c. boiling water
3/4 c. shortening
1/2 c. brown sugar
2 pkg. dry yeast
1 tsp. sugar
1 c. lukewarm water
2 eggs (well beaten)
1 1/2 tsp. salt
6 c. white flour

Pour boiling water over bran and add shortening and brown sugar, let cool. Dissolve yeast and sugar in warm water. When dissolved add to bran mixture. Then add eggs, salt and flour. Let rise until double in bulk, and form into buns and place in cupcake pans, let rise again and bake at 375° until lightly browned for 20-25 minutes.

CHERRY BUNS — Estella McKeown

Drain a can of tart red cherries. Combine 1/3 c. of sugar and 2 T. flour. Add cherries and cook until thick. Add 1 T. butter and a few drops red food coloring. Cool and reserve.

The dough: Put 1 pkg. yeast in 1/4 c. warm water. Add 1 c. scalded milk to 1/2 c. shortening, 1/3 c. sugar and a tsp. salt. Stir until shortening is melted. Cool to lukewarm. Stir in 1 1/2 c. flour. Add softened yeast and 1 egg. Beat well. Stir in 3 c. flour, or enough to make a soft dough. Cover and let rest about 10 minutes. Knead on lightly floured surface until smooth. Place in greased bowl, cover and let rise until double in bulk. Punch down. Cover and let rest 10 minutes. Roll dough to slightly less than 1/2 inch thick. Cut with 1 1/2 inch cutter. Place 2 inches apart on lightly greased baking sheet. Cover and let rise until light. With fingers, press down center of buns and spoon in cherry filling. Bake at 375° for 15 minutes. Yields 1 1/2 dozen buns.

To be trusted is a greater compliment than to be loved.

WALNUT STICKS

Mrs. JoAnn Rothchild

DOUGH:

1 c. milk
1/4 c. sugar
3/4 tsp. salt
2 T. vegetable shortening
1 envelope dry yeast
1/4 c. very warm water
1 egg
2 1/2 c. flour

TOPPING:

3/4 c. sugar
3/4 c. water
1 tsp. cinnamon
1/2 tsp. salt
1 c. chopped walnuts

FILLING:

4 T. (1/2 stick) margarine
1/4 c. sugar
1 tsp. cinnamon

1. Scald milk with sugar, salt and shortening, cool until warm. 2. Sprinkle yeast into water in large bowl then stir in milk mixture. Beat in egg and 1 1/2 c. flour until smooth, stir in remaining 1 c. flour to make stiff dough. 3. Knead until smooth, adding only enough flour to keep dough from sticking. Place in bowl and let rise 1 hour or double. 4. Make topping, combine all ingredients in saucepan. Heat to boiling, then cook 10 minutes until thick. Pour 1/2 into greased baking pan, 8x8x2 inch. Sprinkle with walnuts. 5. Punch dough down and roll into rectangle (16x12 inch). Spread with melted butter and mixture of sugar and cinnamon. 6. Roll up and cut and put in pan. Cover pan 1 hour or until double. 7. Bake at 375° for 25 minutes. Remove and spoon over saved syrup. Bake 15 more minutes.

DANISH PASTRIES

Betty Andreasen

2 pkg. dry yeast
1/4 c. sugar
1 c. shortening (1/2 butter)
2 eggs
1/4 c. lukewarm water
1 tsp. salt
1 c. hot milk
4 to 5 c. flour

In separate container soften yeast in water for 5 minutes. Then stir until blended. Measure sugar, salt and 1/2 c. shortening into mixing bowl. Add hot milk and stir until shortening is all dissolved, cool to lukewarm. Stir in about 2 c. of flour to make a thick batter and beat until smooth and elastic. Add beaten egg and yeast and stir until blended. Stir in 2 1/2 cups more flour to make a dough that doesn't stick to fingers. Turn dough out on lightly floured board and knead for 2 minutes or until dough is springy and elastic shape into a bowl rubbed with shortening.

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DANISH PASTRIES (Continued).

Spread surface of dough lightly with shortening, cover and let rise until double in bulk, 1 1/2 hours. Roll dough into a rectangle 1/4 inch thick and 8 inches wide and spread surface with 1/4 c. of remaining shortening (butter). Fold 1 end to center and the other end over the 2 layers to form 3 layers. Press edges together, roll out and repeat the process, using the other 1/4 c. butter. Seal edges. Roll out to 22x12 inch rectangle on floured board. Spread half of dough along 22 inch side with nut filling. Cut into 3/4 inch strips (crosswise). Twist each strip 4 or 5 times. Hold one end down on baking sheet and curl remaining strip around center of roll as for a pinwheel tucking other end under cover with a towel and let rise in a warm place until double in size, 40-60 minutes. Bake in oven at 375° for 15 minutes or until light golden brown. When done frost with confectioners' icing while warm, made with 1 c. confectioners' sugar, 1/2 tsp. hot water and 1/2 tsp. grated lemon rind.

NUT FILLING FOR ABOVE:

Cream 1/3 c. butter, add 1 c. sifted powdered sugar and mix thoroughtly. Add 1 c. nuts ground fine.

IT'S GRANDMA'S BREAD, ONLY BETTER — Estella McKeown

4 c. whole wheat flour
3 c. unbleached white flour
1/2 c. non fat dry milk
1/4 c. wheat germ
3 T. sugar
1 T. salt
2 pkg. active dry yeast
1 1/2 c. water
3/4 c. milk
1/3 c. honey
1/3 c. vegetable oil

In a large container, stir flour's together. In large bowl thoroughly mix 3 c. of flour mixture, dry milk, wheat germ, sugar, salt and undissolved dry yeast, in a saucepan, stir together water, milk, honey and vegetable oil. Heat over low heat until liquids are very warm (120°-130° F.). Gradually add warm milk mixture to dry ingredients. Beat thoroughly with wooden spoon, about 2 minutes. Add 1 c. flour mixture or enough to make a thick batter. Beat again 2 minutes. Stir in enough additional flour mixture to make a soft dough, saving at least 1/2 cup. Spread 1/2 c. flour on pastry cloth. Turn dough out onto well floured pastry cloth. Scrape bowl with spatula and turn scrapings onto dough. Knead dough until smooth and elastic and all flour on cloth has been worked

Continued Next Page.

IT'S GRANDMA'S BREAD, ONLY BETTER (Continued).

into dough, at least 8-10 minutes, (longer for smoother texture).

Place dough in greased bowl, turning so that top is greased. Cover. Let rise in a warm place, free from draft, until doubled in bulk, 60-90 minutes. Punch down dough; turn out of bowl. Cut into 4 equal pieces, with hands, form each piece of dough into a rounded slightly flat loaf. Place on large greased baking sheet. Cover and let rise in warm place until doubled in bulk, about an hour. Bake in 400° F. oven about 25 minutes or until loaf sounds hollow when tapped on bottom. Remove from baking sheet and cool on wire racks. Makes 4 loaves.

THE ART OF FRIENDSHIP

Be a friend, then making friends takes care of itself. To be a friend, be a friend to yourself. Be true to your highest and best and align yourself with the enduring values of life that make for growth and progress.

Believe in the inherent goodness in others and in their potential greatness.

Practice the magic of words, that speech may build and not destroy, help and not hinder.

To be a friend, remember that we are human magnets; that like attracts like, and that what we give, we get.

BANANA NUT BREAD

2 1/4 c. sifted flour
2 1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. salt
2/3 c. sugar
1 large egg
5 T. oil
1 1/2 c. mashed banana
1 1/4 tsp. lemon juice

Sift together dry ingredients. Add 3/4 c. nuts. Combine remaining ingredients and add to dry ingredients. Stir only until flour is moistened. Pour into greased pan. Sprinkle remaining nuts on top of loaf. Bake at 350° for about 1 hour. Makes 1 large loaf.

Of the blessings set before you, make your choice and be content.

APPLESAUCE NUT BREAD

Grace Harvey

1/2 c. shortening
1 c. sugar
1 egg (beaten)
2 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. each cloves, salt, and allspice
1 1/2 c. thick unsweetened applesauce
1 c. seedless raisins
1 c. chopped nuts

Cream shortening in bowl, gradually add sugar and beaten egg. Sift together flour, soda, salt and spices. Add to creamed mixture alternately with applesauce. Stir in raisins and nuts. Pour into greased loaf pan. Bake 1 1/4 hours at 350°. Put on rack to cool.

CHEESE BREAD

Shelley Purcell

1 egg
1 1/2 c. milk
3 3/4 c. biscuit mix
1 1/2 tsp. salt
1 c. (1/4 lb.) finely shredded Cheddar cheese
1 T. instant minced onion

Preheat oven to 350° F. Grease bottom of a loaf pan (9x5x3 inches), with oil or shortening. Place egg and milk in medium sized mixing bowl and beat until blended. Add the other ingredients. Stir to blend and beat vigorously for 1 minute. Pour batter into prepared baking pan. Bake for 50-60 minutes or until the top of the loaf springs back when touched with your finger. Place on a rack to cool for 5-10 minutes before removing from the pan. Slice and serve warm. Leftover bread is extra good sliced and toasted.

CHERRY NUT BREAD

Betty Andreasen

1 c. sugar
2 eggs
2 tsp. baking powder
1/2 c. milk
3/4 c. chopped nuts
1/2 c. shortening
2 1/4 c. flour
1/2 tsp. salt
1/4 c. maraschino cherry juice
1/3 c. cut up maraschino cherries

Cream sugar, shortening and eggs until light. Add blended dry ingredients to creamed mixture alternately with milk and cherry juice. Stir just until ingredients are moistened. Add nuts and cherries. Spread in well greased 9x5x3 inch loaf pan. Bake at 350° for 60-65 minutes. When tested with toothpicks comes out clean. Remove from pan and cool on rack.

ZUCCHINI BREAD — Ortha Leece

3 eggs
2 1/4 c. sugar
1 c. oil
1 T. vanilla
2 c. zucchini
3 c. flour
1 T. cinnamon
1 tsp. salt
1 tsp. soda
1 1/4 tsp. baking powder
1 c. nuts

Mix eggs, oil, sugar and vanilla until well blended. Fold in dry ingredients. Add zucchini and nuts. Mix well. Bake at 325° for 1 hour.

WALNUT CREAM COFFEE CAKE — Kathleen Gunn Kramer

1 c. shortening
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 c. buttermilk

FILLING:
1/3 c. brown sugar
1/4 c. white sugar
1 tsp. cinnamon
1 c. chopped walnuts

Cream shortening and sugar and add eggs one at a time beating well. Combine flour, baking powder, soda and salt and add to the mixture alternately with the vanilla and buttermilk. Put half of the batter in a 13x9 inch greased pan. Mix the filling ingredients together and spread half over batter. Add the rest of the batter and top with filling. Bake at 350° for 35 minutes.

SOUR CREAM COFFEE CAKE — Florence Jensby

2 eggs
1 1/2 c. sugar
1/2 c. butter
1 tsp. vanilla
1 c. sour cream
1 medium apple
2 c. sifted flour
2 tsp. cinnamon
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 c. nuts(chopped)

Mix walnuts, cinnamon, 1/2 c. sugar, set aside and grease well a 9x12 inch flat pan, or a 9 inch angel food pan. Cream eggs, 1 c. sugar, butter and vanilla. Add flour, baking powder and soda, and salt alternately with sour cream. Spread half batter in pan, top with thinly sliced apple. Top with half the nut mix, add rest of batter, top with rest of nuts. Bake 40 minutes at 375°, if removing from pan, let cool 30 minutes before removing.

AFRICAN COFFEE CAKE

Letha Fuller

2 1/2 c. flour
3/4 c. granulated sugar
1/4 tsp. salt
1 c. brown sugar
1 tsp. nutmeg
3/4 c. oil
2 eggs
1 c. buttermilk
1 tsp. soda
1 tsp. baking powder

Combine flour, sugars, salt, nutmeg and oil and mix well. Save scant cup for topping. Add to this mixture the eggs, buttermilk, soda and baking powder. Mix well and pour into 9x13 inch pan. Sprinkle the mixture you have saved over the top. Sprinkle cinnamon over top. Bake 35 minutes in 350° oven.

BUTTER PECAN ROLLS

Gale Rathbun

1 pkg. (24 oz.) Rhodes frozen bread rolls
1 pkg. instant butter pecan pudding
1 c. brown sugar
1 c. pecans (chopped)
1 1/2 sticks oleo margarine

Place frozen rolls in well greased bundt pan. Mix pudding, sugar, and pecans. Spread over rolls. Dab on pats of margarine. Preheat oven to 200° F. Turn off. Let rolls rise in oven for 2 hours. Remove. Preheat oven to 375° F. Bake 30 minutes. Remove from pan.

GRAHAM GEMS

Zatha Wilson

1/2 c. sifted all-purpose flour
1/4 c. sugar
1 tsp. salt
4 tsp. baking powder
1 c. stirred whole wheat flour
1 well beaten egg
1 c. milk
3 T. butter or margarine

Sift together all-purpose flour, sugar, salt and baking powder. Stir in whole wheat flour. Combine eggs, milk, and butter. Make a well in dry ingredients and add liquid all at once. Stir just until flour mixture is moistened. Fill greased muffin tins 2/3 full. Bake at 425° F. for 15-18 minutes or until done. Makes about 10.

The days that make us happy make us wise.

NUT SPICED ENGLISH MUFFINS

Kathleen Purcell

4 English muffins
1/2 c. butter or margarine
1/2 c. firmly packed light brown sugar
1/4 tsp. cinnamon
1/3 c. chopped nuts

Bake English muffins according to your favorite recipe or use commercially baked ones. Split muffins; toast lightly under broiler. Combine remaining ingredients. Spread on muffins. Broil until bubbly. Serve hot.

BRAN MUFFINS

Marie Crispin

2 c. boiling water
2 c. 40% Bran
1 c. Crisco
2 1/3 c. sugar
4 eggs
1 qt. buttermilk
5 c. sifted flour
5 tsp. soda
1 tsp. salt
4 c. 100% all-bran

Pour boiling water on 40% Bran. Add Crisco and cool. Add sugar, eggs (slightly beaten), buttermilk, flour, soda, salt and all-bran. Mix all together and bake as needed. Will keep 4 to 6 weeks in refrigerator. Can divide in half to mix.

7 WEEK MUFFINS

Avis D. Ross

2 c. 100% Nabisco Bran Buds
2 c. Kellogg's All-Bran
Let stand until cool.
2 c. boiling water
4 eggs (beaten)
2 c. sugar
1 c. shortening
1 qt. buttermilk

Add this to bran mixture, sift together 5 cups of flour, 5 tsp. soda and 1 tsp. salt. Fold in bran mixture and stir only until combined. Add 1 cup raisins that have been plumped by covering with boiling water. Put in jars in refrigerator. Cover and use as needed. Bake at 350° oven for 25 minutes.

RAISIN MUFFINS

Pearl Vestal

1 c. raisins
1 c. water
1/2 c. soft butter
1/4 c. sugar
2 eggs
1 1/2 c. flour
1 tsp. baking powder

Combine raisins and water. Bring to boil and reduce heat and simmer 20 minutes. Drain raisins reserving the liquid. Add enough water to make 1/2 cup, cool well. Cream butter and sugar

Continued Next Page.

RAISIN MUFFINS (Continued).

using electric mixer at medium speed. Add eggs and beat 2 minutes longer. Sift flour and baking powder, add flour mixture to butter and sugar mixture alternately with raisin liquid. Stir in raisins and spoon in greased muffin tins. Bake at 400° for 18 minutes.

CORNBREAD — Fran Bailey

2 c. corn meal
1 c. flour
2 eggs
2 tsp. baking powder
1/2 tsp. soda
Salt
3/4 c. sour cream
3 tsp. sugar
1 1/2 c. milk

Sift dry ingredients. Beat eggs and mix with sour cream. Mix dry ingredients with milk, then with remaining ingredients. Pour in baking pan depending on your likeness for thickness. Bake at 375° for approximately 30-35 minutes.

ANGEL BISCUITS

5 c. flour (sifted)
1 tsp. baking soda
2 tsp. salt
3 T. baking powder
3 T. sugar
3/4 c. shortening
1 pkg. yeast
1/2 c. warm water
2 c. buttermilk or sour milk

Sift dry ingredients. Cut in shortening. Dissolve yeast in water. Stir dry ingredients mixture, yeast and milk together. Dough will be sticky. Knead lightly on floured board. Do not let dough rise. Roll and cut. Bake at 400° for 12-15 minutes. Use only as needed and store dough in refrigerator. 4 to 6 dozen.

BISCUITS — Margaret Warren

2 c. flour
4 tsp. baking powder
1 T. sugar
1/2 c. lard
1 beaten egg
2/3 c. milk

Mix well flour, baking powder, sugar and lard. Add beaten egg and milk, a very soft dough. Use flour to knead several times. Roll out, cut and bake in oven at 425° for 12 minutes. Makes 12 biscuits.

Love is the master key that opens the gate to happiness.

FEATHER LIGHT BISCUITS — Wilma Purcell

2 c. flour
4 tsp. baking powder
1/2 tsp. cream tartar
1/2 tsp. salt
2 T. sugar
1/2 c. Crisco
1 egg (unbeaten)
2/3 c. milk

Sift dry ingredients in a bowl. Add Crisco, blend until consistency of corn meal. Add milk slowly, add egg and stir to mix well. Knead on flour board 5 times, roll to 1/2 inch thick and cut. Bake 10-15 minutes at 450°.

MONKEY BREAD — Wilma Rathbun

4 cans biscuits cut in quarters.

Mix 3/4 c. sugar and 1 T. cinnamon together. Roll each quarter piece in it. Pile in greased pan. Then melt 1 stick oleo and 3/4 to 1 c. sugar and 1 tsp. vanilla. Pour over all and bake in a 350° oven for 25-35 minutes. Can make 1/2 recipe.

SPANISH FLOUR TORTILLAS — Ruby Burge

8 c. flour
6 tsp. salt
8 tsp. baking powder
8 rounded T. shortening

Crumble together above ingredients as for pie crust dough. Use enough hot water to make a rollable dough. Let stand 15 minutes. Pinch off dough in small balls. Roll separately until very thin with rolling pin. Place on hot, ungreased griddle and bake on both sides until slightly brown. Cover with tea towels to keep soft.

PANCAKES — Ortha Leece

1 1/2 c. flour
3 1/2 tsp. baking powder
3/4 tsp. salt
3 T. sugar
1 egg
1 c. milk
3 T. shortening

Sift all dry ingredients. Combine egg, milk, shortening and add to dry ingredients.

A great man is he who has not lost the heart of a child.

WAFFLES

Mabel Andreasen

3 c. milk
3 c. flour
4 eggs (yolks only)
4 T. sugar
1/2 c. liquid shortening
3 tsp. baking powder
Pinch of salt
4 beaten egg whites

Mix above ingredients together and last fold in beaten egg whites to the batter. Bake in hot waffle iron.

SOUR CREAM WAFFLES

Linda Dunn

2 c. flour
1 tsp. soda
1 tsp. salt
2 c. sour cream
4 eggs (separated)

Sift flour, soda and salt together in a bowl. Add sour cream. Stir. Separate eggs. Add egg yolks. Beat egg whites until stiff. Fold egg whites into flour, cream, egg mixture. Bake in waffle iron. (Makes 8 large irons full, 4 squares each).

HUSH PUPPIES

Jocelyn Barry

1 1/2 c. corn meal
1/2 c. flour
3/4 tsp. salt
1 1/2 tsp. baking powder
6 T. minced onions
1 egg (beaten)
3/4 c. milk

Sift together dry ingredients, add onions, egg and milk. Stir lightly to moisten well. Drop a teaspoon of batter for each hush puppy into deep fat (365°). Cook until brown.

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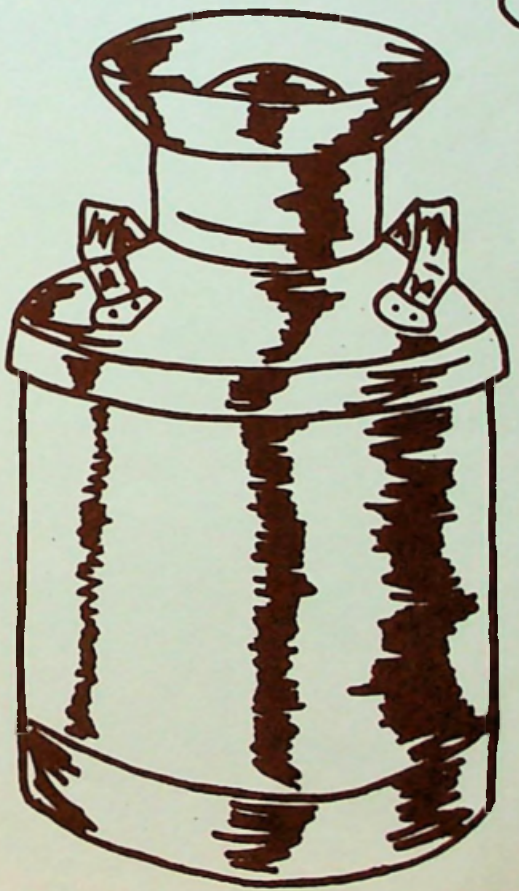
Cakes & Icings



CAKES

BUTTER CAKE

Rose Marie McKeown

2/3 c. soft butter
1 3/4 c. sugar
2 eggs
1 1/2 tsp. vanilla
2 3/4 c. sifted flour
2 1/2 tsp. baking powder
1 1/4 c. milk
1 tsp. salt

Combine butter, sugar, eggs and vanilla in mixing bowl. Beat 5 minutes on high speed. Sift flour, baking powder and salt together. Add alternately in 4 additions with milk. (Start and end with dry ingredients). Beat on low speed just until smooth. Use the 9x13 inch oblong pan. Bake at 350° for 45-50 minutes.

SPICY CARROT CAKE

Betty Reed

1 1/2 c. salad oil
2 1/2 c. sugar
4 eggs (separated)
5 T. hot water
2 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. ground cloves
1 1/2 c. grated carrots
1 c. chopped pecans
3/4 c. sifted confectioners' sugar
1 T. lemon juice

Cream oil and sugar well at medium speed. Beat in egg yolks, one at a time; beat in hot water. Sift flour, baking powder, soda, salt and spices together; beat into egg mixture. Stir in carrots and pecans. Fold in beaten egg whites. Pour batter into greased and floured 10 inch tube or bundt pan. Bake at 350° for 1 hour to 1 hour and 10 minutes. Cool completely on rack. Combine confectioners' sugar and lemon juice and drizzle on top and down sides of cake.

CARROT CAKE

Thelma Roe

2 c. sugar
2 c. flour
1 1/2 c. salad oil
3 1/2 oz. can coconut
1 tsp. salt
1/2 c. chopped nuts
4 eggs
2 tsp. baking powder
2 c. grated carrots
8 1/2 oz. can crushed pineapple
1 1/2 tsp. soda
2 tsp. cinnamon

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CARROT CAKE (Continued).

Sift together flour, baking powder, soda, cinnamon, add sugar, salad oil and unbeaten eggs. Mix well. Add carrots, pineapple, nuts and coconut. Blend thoroughly. Pour in 3 layers or 1 long greased pan. Bake at 350° for 35-40 minutes.

FROSTING:

1/2 c. butter
1 tsp. vanilla
1 (8 oz.) pkg. Philadelphia cream cheese
1 lb. powdered sugar

Spread on cake when cool.

APPLE BLOSSOM CAKE — Kaye Konvalin

2 eggs
2 c. sugar
3/4 c. oil
2 tsp. vanilla
3 c. cubed apples
2 c. chopped nuts
3 c. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. salt
1 1/2 tsp. soda
1/2 tsp. baking powder

Beat together the eggs, sugar, oil and vanilla. Set aside. Combine apples and nuts. Sift together the flour, spices, salt, soda and baking powder. Add dry ingredients to apple and nut mixture and pour egg mixture over top and stir. Mixture will be quite stiff. Pour in greased tube pan and sprinkle nutmeg over top. Bake 1 hour and 15 minutes at 325°. Serve with whipped cream.

APPLE CAKE — Donna Marr

1 c. sugar
1/4 c. lard
1 1/2 c. flour
1 egg (unbeaten)
1/2 tsp. salt
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
2 1/2 c. raw apples (finely chopped or put through food grinder)

Mix well. Bake in 8 inch square pan at 350° for 35 minutes. Serve with whipped cream.

AUNT MINERVA'S CAKE — Betty Andreasen

2 c. sugar
2 well beaten eggs
2 big T. cocoa
1 c. hot water
1 c. sour cream
2 c. flour
1 tsp. soda
1 1/2 tsp. vanilla

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AUNT MINERVA'S CAKE (Continued).

Put sugar into mixing bowl, add sour cream and soda, mix well; add beaten eggs and mix well. Add flour and cocoa. Beat until extra smooth. Last add hot water and vanilla. Mix well. Bake in 9x13 inch pan for 40-45 minutes at 350°.

MAYONNAISE CAKE — Avis Ross

1 c. mayonnaise
2 c. flour
1/2 c. cocoa (scant)
Salt (to taste)
1 c. sugar (well filled)
2 tsp. soda
1 c. cold water

Put all in a bowl and mix well. Temperature 350° for about 25 minutes. I put this in 2 square cake pans.

MISSISSIPPI MUD

2 sticks margarine
2 c. sugar
2 T. cocoa
1 tsp. vanilla
4 eggs
1 1/2 c. flour
1 small pkg. pecans

Blend together the margarine, sugar, cocoa, vanilla, and eggs. Add the flour and pecans. Beat again and bake in a 9x13 inch pan at 350° for 40 minutes. Immediately spread with 1 (7 oz.) jar of Marshmallow Creme on top. Cool.

FROSTING:

1 stick margarine (melted)
1/3 c. cocoa
1/2 c. canned milk
1 lb. box powdered sugar
1 tsp. vanilla

Beat together well and drizzle over top. Note: You may substitute miniature marshmallows or regular size cut in half for Marshmallow Creme.

POTATO CHOCOLATE CAKE — Freda Snyder

2 c. sugar
1 c. shortening
4 eggs
1 c. unseasoned mashed potatoes
1 c. buttermilk
1 tsp. soda
1/2 tsp. salt
2 c. flour
4 T. cocoa
1 tsp. vanilla
1 c. chopped pecans (optional)

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POTATO CHOCOLATE CAKE (Continued).

Cream sugar and shortening. Add eggs one at a time, beat well after each addition. Add potatoes. Put in sifted dry ingredients alternately with buttermilk. Add vanilla and nuts. Bake in 2 or 3 layers at 350° until inserted toothpick comes out clean. Very moist.

EASY CHOCOLATE CAKE — Marie Crispin

2 c. flour
1/2 c. cocoa
1 tsp. salt
1 tsp. soda
2 c. sugar
1 c. oil
1 c. buttermilk
2 eggs (beaten)
1 tsp. vanilla
1 c. boiling water

Mix in a large mixing bowl the flour, *cocoa, salt and soda. Then add the oil, the butter, milk and the beaten eggs. Mix well and add 1 c. boiling water and beat well. Make a thin batter and 3 layers. Bake at 350° for about 30 minutes. *sugar,

SOUR CREAM CHOCOLATE CAKE — Velda Dahl

2 c. sour cream (thick)
4 eggs
1 tsp. soda
1 tsp. vanilla
1 tsp. salt
2 c. flour
2 c. sugar
6 T. cocoa

Beat until frothy the sour cream, eggs, soda, vanilla and salt. Add the flour, sugar and cocoa. Bake in 9x13 inch pan at 350° for 45 minutes.

CHOCOLATE CAKE — Linda Dunn

1 c. hot water
3/4 c. cocoa
2 eggs (beaten)
2 c. sugar
1 tsp. vanilla
1 c. sour cream
2 c. flour
2 tsp. soda
1 tsp. salt

In small bowl, mix hot water and cocoa. In another bowl add beaten eggs, sugar and vanilla, then add sour cream. Sift in flour, soda, and salt. Add cocoa mixture. Pour in greased and floured 9x13 inch pan. Bake at 375° for 35-45 minutes.

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CHOCOLATE CAKE (Continued).

CHOCOLATE FROSTING FOR CHOCOLATE CAKE:

1/4 c. butter
1/4 c. cocoa
1/4 c. milk
1 c. sugar
1 tsp. vanilla

Put all ingredients in a medium saucepan. Bring all the ingredients to a rolling boil. Boil 1 minute. Pour on warm chocolate cake.

SOUR CREAM CHOCOLATE CAKE — Rose Marie McKeown

2 c. brown sugar
1/2 c. lard
2 eggs

Cream together. Add 1/2 c. sour cream. Add 1/2 c. water to sour cream and 1 tsp. soda. Stir well. Then add to creamed mixture. Beat well. 1/2 c. cocoa, add enough hot water to dissolve. Mix in with other ingredients. Last of all add 2 c. flour, 1 tsp. vanilla and 1/2 tsp. lemon. Bake approximately 40 minutes at 350°.

CHOCOLATE PUDDING BEET CAKE — Avis Ross

1 large chocolate cake mix
1 pkg. chocolate pudding pie mix
4 eggs
1 c. orange juice or (I use 1 c. lemon juice)
1 c. grated carrots
1 c. grated beets or 2 c. grated beets
1/2 c. Crisco oil
1 T. orange rind

Put all ingredients in a mixing bowl and use an electric mixer for 4 minutes. Bake at 350° for 40-45 minutes in a large cake pan.

OATMEAL CAKE — Lori Bothwell

1 c. oatmeal
1 1/2 c. boiling water
1/2 c. oleo
2 eggs
1 1/2 c. flour
Pinch of salt
1 c. brown sugar
1 tsp. cinnamon
1 c. white sugar
1 tsp. soda
Add coconut, nuts or raisins

Pour 1 1/2 c. boiling water over oatmeal. Cool to lukewarm. (I add my oleo to this to cool the oatmeal and melt oleo). Add sugar and eggs and mix well. Then add dry ingredients. Then add

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OATMEAL CAKE (Continued).

your choice of coconut, nuts, or raisins.

FROSTING:

1/2 c. or less butter (oleo) (melted)
1 c. brown sugar
2 to 3 T. half and half or cream
Add coconut and nuts

Mix and boil until frosting becomes bubbly or light brown. I put raisins in the cake and coconut in the frosting.

RAISIN SPICE CAKE — Audrey Diamond

1 c. sugar
1/2 c. lard
1/2 tsp. cloves
1 tsp. cinnamon
1 c. water
1 tsp. salt
1/2 c. or more raisins
1 tsp. soda
About 1 1/2 c. flour

Bring first 7 ingredients to a boil. Let cool to warm and add soda and flour. Bake in greased and floured 8x8 inch pan at 350° until done. The recipe may be doubled for a large cake or 2 layers.

DATE CAKE — Velda Dahl

Stir together:
1 lb. cut up dates
2 tsp. soda
2 c. boiling water

Cream:
2 eggs
2 c. sugar
1/2 c. butter
2 c. flour
1 tsp. salt
1/2 c. nuts

Add creamed mixture to date mixture. Bake in 9x13 inch pan for 30-35 minutes at 350°.

COME ON OVER CAKE

2 1/4 c. flour
2 tsp. soda
1 1/4 c. canned ready to serve vanilla frosting
1 egg
1 (No. 303) can sliced peaches and juice
1/2 c. brown sugar
1/2 c. coconut
1/2 c. nuts

Combine dry ingredients. Add frosting, egg and peaches. Mix at medium speed 2 minutes. Pour in 9x12 inch pan. In small bowl combine brown sugar, coconut and nuts. Sprinkle on batter and bake at 350° for 45 minutes. When done pour remaining thinned frosting drizzling on hot cake right from oven.

EASY FRUITCAKE

Linda Dunn

1 lb. dates (pitted)
8 oz. candied pineapple
4 oz. candied red cherries
4 oz. candied green cherries
1 lb. Brazil nuts (or mix half Brazil and make up the other half with pecans and walnuts)
1 c. raisins
1 1/2 c. flour
1 c. sugar
1/4 tsp. salt
1 tsp. baking powder
4 eggs (beaten)
1 tsp. vanilla or rum extract

Mix all fruit, nuts and raisins whole. Add the flour, sugar, salt and baking powder to the fruit mixture. Add 4 beaten eggs to which you have added the vanilla or rum extract. Pour into 2 small loaf pans and bake at 325° for 1 hour.

STRAWBERRY SHORTCUT CAKE

Becky Behrends

1 c. miniature marshmallows
2 c. (10 oz.) pkg. frozen strawberries (thawed)
1 pkg. (3 oz.) strawberry Jello
1 pkg. strawberry cake mix
3 eggs
1/3 c. oil
3/4 c. water

Heat oven to 350° F. Grease 9x13 inch pan. Sprinkle marshmallows over bottom of pan. In bowl combine thawed strawberries and gelatin, set aside. In large bowl, blend cake mix, oil and water until moistened. Beat 2 minutes at highest speed. Pour batter over marshmallows, spoon strawberry mixture evenly over batter. Bake at 350° F. for 40-50 minutes or until toothpick inserted comes out clean. Cool completely. Serve inverted topped with whipped cream, if desired.

MARASCHINO CAKE

Rose Marie McKeown

3 c. sifted cake flour or 2 3/4 c. sifted regular flour
1 3/4 c. sugar
4 tsp. baking powder
1 tsp. salt
2/3 c. soft shortening
2/3 c. milk and 1/3 c. juice from cherries
5 egg whites (2/3 c., unbeaten)
1/2 c. chopped nuts
16 maraschino cherries (cut in eighths)

Sift together first 4 ingredients. Add shortening, milk and juice. Beat 2 minutes. Add unbeaten egg whites. Beat 2 minutes. Fold in nuts and cherries. Pour into 2 prepared 9 inch layer pans or 13x9 inch oblong pan. Bake 30-35 minutes for layers or 35-40 minutes for oblong, 350° (325° for glass pans).

DUMP CAKE — Denise Dahl

1 can crushed pineapple
1 can cherry pie mix
1 yellow (or spice or white) cake mix
2 sticks butter or margarine (melted)
1 c. nuts

Put in 9x13 inch cake pan in order as listed. Bake in 350° oven for 30-45 minutes.

PINEAPPLE SHEET CAKE — Estella McKeown

2 c. flour
2 c. sugar
1/2 c. cooking oil
2 eggs
1 tsp. soda
1 (20 oz.) can crushed pineapple

Mix and beat well. Bake in greased (sheet pan) at 350° until done.

PINEAPPLE CAKE — Kaye Konvalin

1 box lemon cake mix
1 box instant vanilla pudding
4 eggs
2/3 c. salad oil
2 tsp. pineapple flavoring
1 (10 oz.) bottle 7-Up

Mix 2 minutes and bake at 350° for 35-40 minutes.

TOPPING:
Cook and stir:
12 oz. can crushed pineapple
1/2 c. oleo
1 1/2 c. sugar
2 egg yolks
1/2 c. flour
Add:
1 tsp. vanilla
1/2 c. coconut

Cool and pour over cake. Refrigerate cake if it is to be kept.

JAILHOUSE CAKE — Wilma Rathbun

2 c. sugar
2 c. flour
1 tsp. soda
1 tsp. vanilla
2 eggs
1/2 c. oil
1 (No. 303) can undrained crushed pineapple

Mix all. Grease and flour 9x13 inch pan. Bake 30-35 minutes. Cool before icing.

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JAILHOUSE CAKE (Continued).

ICING:

1 c. sugar
1/4 lb. oleo
2/3 c. evaporated milk

Cook 10 minutes stirring constantly.

Add:

1 c. coconut
1 tsp. vanilla
1/2 c. nuts

RHUBARB CAKE — Georgia Webber

1 1/2 c. rhubarb (cut fine)
1/2 c. sugar
2 c. flour
1 1/2 c. sugar
1/2 c. vegetable oil
1 c. sour milk
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla

Combine rhubarb with 1/2 c. sugar. Set aside. Mix flour, sugar, oil, egg, sour milk, soda, cinnamon and vanilla. Add the rhubarb and sugar mixture. Stir until well blended. Pour into 9x13 inch pan. Bake at 350° for 1 hour. Pour topping over cake while still warm.

TOPPING:

6 T. oleo or butter
2/3 c. brown sugar
1 c. coconut
1 c. nuts
1/4 c. milk

Combine and cook for 3 minutes at a boil. Cake is good and moist.

PUMPKIN CAKE — Kaye Konvalin

11-27-99 Good

4 eggs
1 c. salad oil
2 c. sugar
2 c. flour
1/2 tsp. salt
2 tsp. soda
2 tsp. cinnamon, ½ t ginger, ¼ t cloves
2 c. pumpkin

Beat together eggs, oil, sugar. Mix together flour, salt, soda and cinnamon and add to egg mixture. Add pumpkin and mix well. Bake in greased 9x13 inch pan at 350° for 35-40 minutes.

SOUR CREAM FROSTING:

3 oz. cream cheese
1/2 c. soft oleo (¼ c butter
1 lb. powdered sugar 2-2½c
1 tsp. vanilla

Blend above ingredients together. Be sure cream cheese and oleo are soft before mixing.

10x15

ICINGS

BASIC WHITE ICING

Lindel Barry

Put 2 lb. bag of powdered sugar in a large mixing bowl. Add 1/2 c. milk and 1/3 c. Crisco, 1 tsp. almond flavoring and a dash of salt. Mix with mixer. May thin with milk if too thick, a few drops at a time. If you want colored icing, add coloring with the wet ingredients.

WEDDING CAKE ICING

2 lb. powdered sugar
3/4 c. Crisco
1/4 c. cake flour
1 tsp. white vanilla
1/2 to 2/3 c. water

Mix all ingredients well and whip at high speed with mixer, until light and fluffy. Can be stored in the freezer.

AN EASY CAKE FROSTING

Avis Ross

1/4 c. butter
Scant 1/2 c. cocoa
1 tsp. vanilla
1/3 c. milk or cream
Pinch of salt
2 to 2 1/2 c. powdered sugar

Melt on stove after mixing and add 1 tsp. vanilla and at least 2 cups powdered sugar. Beat until smooth. Spread on cake.

CHOCOLATE FROSTING

Rose Marie McKeown

3/4 c. cream (half and half)
1 3/4 c. white sugar
1/4 c. brown sugar
2 T. cocoa
2 T. white Karo
Big chunk butter
Salt
Vanilla

Boil to soft ball. Remove from heat and cool to 120°. Add vanilla and beat until it starts to get firm enough to spread (sort of loses gloss).

White Fudge: same except leave out cocoa.

Go confidently in the direction of your dreams.

SOUR CREAM CHOCOLATE FROSTING — Rose Marie McKeown

1 c. sour cream
1 c. sugar
1 big T. cocoa

Bring to a boil. Add a pinch of soda and boil until a drop in cold water forms soft ball. Remove from fire, add 1 level teaspoon of butter and 1 teaspoon vanilla. Let stand until cold, then beat until it holds its form.

Hope is the dream of a working man.

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ADDITIONAL RECIPES

Cookies & Candy

COOKIES

ANGEL FOOD COOKIES

Charlotte Herrmann

1 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg (beaten)
1/2 tsp. salt
2 c. sifted flour
1 tsp. soda
1 tsp. cream of tartar
1 c. flake coconut
1 tsp. vanilla

Mix shortening and sugar until creamy. Add egg, sift flour, and other dry ingredinets together, add to shortening mixture, then add coconut and vanilla. Roll dough into small balls, dip top side into water, then into white sugar. Place on greased and floured cookie sheet. Bake at 375° for 12-15 minutes.

CHOCOLATE CHIP OATMEAL COOKIES

Gale Rathbun

1 1/2 c. flour
1 tsp. baking soda
1 tsp. salt
1 c. shortening
3/4 c. brown sugar
3/4 c. white sugar
2 unbeaten eggs
1 T. water (cold)
1 c. nuts (chopped)
1 c. chocolate chips
2 c. rolled oats
1 tsp. vanilla

Cream shortening and sugar. Sift together flour, soda, and salt. Stir into shortening, sugar mixture. Add sugars and one egg, stir. Add second egg, stir. Add remaining ingredients, mixing well. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° F. for 10-12 minutes until browned.

CHOCOLATE CHIP COOKIES

Deborah Purcell

3/4 c. shortening
1/2 c. butter or margarine
1 c. light brown sugar
1 c. granulated sugar
2 eggs
2 tsp. vanilla
1 tsp. baking soda
1 tsp. salt
3 c. flour
1 c. chocolate chips
1/2 c. chopped nuts (optional)

Cream shortening, margarine and sugars together in bowl. Add eggs and vanilla and beat well. Add soda, salt, and flour. Mix well. Add chocolate chips and nuts, if desired. Bake at 350° for 8 to 10 minutes.

Today is yesterday shaking hands with tomorrow.

OATMEAL CHOCOLATE CHIP COOKIES

Florence Jensby

1/2 c. vegetable shortening
1/2 c. lard
1 c. sugar
1 egg
1 pkg. chocolate chips
2 c. sifted flour
2 c. quick oatmeal
1 tsp. soda
1 1/2 tsp. baking powder
1/2 c. chopped nuts

VARIATION: Instead of chocolate chips use 1 c. butterscotch chips or 1 c. raisins.

Cream egg, sugar, shortening and lard. Add gradually flour, baking powder and soda, oatmeal and nuts. Roll into flat balls with hands and place on lightly greased cookie sheet. Bake 12 minutes, or until lightly browned in a 350° preheated oven.

BANANA CHOCOLATE CHIP COOKIES

Marcia Dunn

1 c. sugar
2/3 c. oleo or lard
2 eggs
1 tsp. vanilla
1 c. mashed bananas
2 1/4 c. flour
2 tsp. baking powder
1/4 tsp. soda
3/4 tsp. salt
1 c. chocolate chips

Mix all ingredients in order. Drop by teaspoons on cookie sheet. Bake at 350° for 10 minutes. Yields 50 cookies.

CHOCOLATE CHIP COOKIES

Marie Crispin

2 1/4 c. flour
1 tsp. salt
1 tsp. soda
1 c. oleo
3/4 c. brown sugar
3/4 c. white sugar
1 tsp. vanilla
1/2 tsp. water (no more)
2 eggs
1 or 2 c. nuts
1 or 2 c. chocolate chips

Mix the flour, salt and soda and set aside. Now mix the oleo, the sugars, 1 tsp. vanilla and 1/2 tsp. water. Add 2 eggs and mix all together. Add the nuts and chocolate chips. Bake at 350° F. for 10-12 minutes on ungreased cookie sheet.

Every man should have a fair sized cemetery in which to bury the faults of his friends.

RANCH COOKIES

Marie Crispin

1 c. white sugar
1 c. brown sugar
2 sticks oleo or 1 c.
1 tsp. salt
1 tsp. soda
1 c. nuts
1 c. peanut butter
1 tsp. vanilla
2 eggs
2 c. flour
2 c. oatmeal
2 c. Rice Krispies or Toasties
1 c. coconut

Use all 3 of the above, just 1 of your choice. Mix in order given. Slightly beat eggs. Do not sift flour. Use minute oatmeal. Bake at 350° for 10-12 minutes and flatten cookies with water glass. These are good to nibble.

CREAM CHEESE COOKIES

Joan Diamond

1/2 lb. oleo
3 oz. cream cheese
1 c. (minus 5 T.) raw sugar
1 egg yolk
1/2 tsp. vanilla
1 3/4 c. whole wheat flour
1/2 c. N.P.S. (cooking protein) (Shaklee brand)

Cream shortening until fluffy. Gradually work in cream cheese and sugar until smooth and creamy. Beat in egg yolk, vanilla, and flour. Drop by spoon on cookie sheet, flatten and bake for 10-15 minutes at 325°. Dough can also be shaped into rolls and frozen for quick slicing and baking as needed.

GUMDROP COOKIES

Erma Shill

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 c. flour
1/4 tsp. salt
1 tsp. soda
1 tsp. baking powder
2 eggs (beaten)
1 c. coconut
1 c. chopped gumdrops
2 c. quick cooking oatmeal
1/2 c. chopped walnuts
1 tsp. vanilla

Cream shortening, white sugar and brown sugar. Sift together flour, salt, soda and baking powder. Add beaten eggs and flour alternately, to creamed mixture. Add coconut, gumdrops, oatmeal, walnuts and vanilla. Shape into balls and bake in a 350°-375° oven until lightly browned.

SUGAR COOKIES (Crisp) Ruth Konvalin

1 c. butter
1 egg
1 c. sugar
1 tsp. vanilla
1/4 tsp. salt
1/2 tsp. soda
1/2 tsp. cream of tartar
2 1/3 c. flour

Cream butter, sugar and egg until fluffy. Add flavoring and sifted dry ingredients. Chill. Drop by teaspoon on cookie sheet. (I roll in ball and dip a glass in sugar and press to desired size). Bake at 400° or 375° until lightly browned, approximately 8 to 10 minutes. Makes 4 dozen.

DELICIOUS COOKIES Rose Marie McKeown

1 c. margarine
1 c. salad oil
1 c. brown sugar
1 c. white sugar
1 egg
2 tsp. vanilla
1/2 tsp. butter flavoring
3 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 c. rolled oats
1 c. coconut
1 c. Rice Krispies
1 (6 oz.) pkg. chocolate chips

Blend margarine and salad oil, then cream in the sugars. Add egg and flavorings and beat well. Sift together the flour, salt, soda, cream of tartar and mix into creamed mixture. Lastly stir in the oatmeal, coconut, Rice Krispies and chocolate chips. Drop onto slightly greased cookie sheet and bake about 12 minutes at 350°, or until lightly browned.

DAINTY LILY COOKIES (Trophy Winner) Shelly Bothwell

4 1/2 oz. cream cheese
1 c. butter or shortening
2 c. sifted flour

Cream the cheese and shortening together, add the flour and mix. Roll out thin and cut with a 2 inch round cutter. Roll into a cornucopia by bringing 2 rounded edges together and letting them overlap. Press them gently to shape like a lily. Fill the open part with jelly. Bake at 375°F. for 15 minutes. Cool and drench with powdered sugar.

Blessed are they who have the gift of making friends for it is one of Gods best gifts.

Little Miss Grown-up is baking today,
Rolling her dough in the up to date way,
Pinching and patting and pressing it flat;
Giving each handful a motherly pat.
With a bright cutter she models the size
Of what she labels 'Her special surprise'.
No need to question---the lady won't tell---
You'll have to guess by the oven sweet smell.
'In case of failure,' says mother's new cook,
'It's always the fault of the recipe book.'

MONSTER COOKIES — Mary Intermill Kuhlmann

(3) 12 eggs
(1/2) 2 lb. brown sugar
(1) 4 c. white sugar
(3/4) 3 tsp. vanilla
(3/4) 3 tsp. Karo syrup
(2) 8 tsp. soda
(1/4) 1 lb. oleo or butter
(3/4) 3 lb. peanut butter
(4 1/2) 18 c. oatmeal
(1/4) 1 lb. M & M's
(1/4) 1 lb. chocolate chips

Mix in a large container. Place on ungreased cookie sheet with ice cream scoop. Bake at 350° for 12 minutes. Makes 80-120 cookies. You can make 1/4 of the recipe by using the measurements in parenthesis.

OATMEAL COCONUT COOKIES — Thelma Roe

1/2 c. shortening
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 1/4 c. flour
1 c. oatmeal
1 c. coconut
1/2 tsp. vanilla
1 tsp. soda
Dash of salt
1/2 c. walnuts (chopped)

Mix all together. Roll in a ball and flatten with a fork. Bake at 350° for 10-12 minutes.

OATMEAL COOKIES — Opal Joy Bothwell

1/2 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 beaten egg
1 T. water
1/2 tsp. vanilla
3/4 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt
1 1/2 c. uncooked oatmeal
1 c. raisins or chocolate chips

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OATMEAL COOKIES (Continued).

Cream the shortening and sugar. Stir in the beaten egg and water. Add the sifted dry ingredients, rolled oats and raisins. Drop from a teaspoon onto a greased baking sheet. Bake 10-15 minutes at 375°.

PEANUT BUTTER COOKIES — Eleanor Crispin

1 c. fat
1/2 tsp. salt
1 c. peanut butter
1 c. granulated sugar
1 c. brown sugar (firmly packed)
2 eggs (well beaten)
1 T. milk
2 c. sifted flour
1/2 tsp. soda

Combine fat, salt and peanut butter and mix well. Gradually add granulated sugar and brown sugar. Cream thoroughly after each addition. Add eggs and milk mixing well. Sift together the flour and soda. Blend with first mixture. Drop the dough by teaspoonfuls onto greased baking sheet or roll dough into balls and press lightly with fork. Bake at 350° for 15-20 minutes.

SPRITZ — Evonne Intermill

1 c. butter or oleo
2/3 c. sugar
3 egg yolks
1 T. almond or vanilla flavoring
2 1/2 c. sifted flour

Mix together and press on ungreased cookie sheets with cookie press. Bake at 400° for 7-10 minutes. Dough may be colored or decorated for the holidays.

SUGAR COOKIES — Estella McKeown

1 c. white sugar
1 c. powdered or brown sugar
1 c. margarine (soft)
1 c. cooking oil
1 tsp. soda
1 tsp. cream of tartar
1 tsp. vanilla
2 eggs
4 1/2 c. flour

Cream sugar, margarine and cooking oil. Add sugars and beat again. Add soda, cream of tartar, vanilla and flour. Can divide dough and add chocolate chips, raisins, etc. Makes a large recipe. Refrigerate and use as desired. Drop by teaspoons or roll into balls and flatten. Bake at 350° for 8-10 minutes.

THUMBPRINT COOKIES — Evonne Intermill

1/2 c. oleo
1/4 c. brown sugar
1 egg yolk
1/2 tsp. vanilla
1 c. sifted flour
1/4 tsp. salt
3/4 c. finely chopped nuts
1 egg white

Mix together the oleo, sugar, egg yolk and vanilla. Sift and add the flour and salt. Chill. Roll in balls size of a small walnut. Beat egg white slightly with a fork. Dip balls in egg white, then roll in chopped nuts. Place on a greased cookie sheet. Bake 5 minutes in 375° oven. Remove from oven. Press thumb gently in top of each cookie. Return to oven for 8 minutes. When cool fill with powdered sugar icing.

PEANUT BUTTER CHOCOLATE BARS

3/4 c. margarine
1/2 c. white sugar
3/4 c. brown sugar
4 c. oatmeal
6 oz. pkg. chocolate chips
3/4 c. peanut butter
1 tsp. flavoring

Mix margarine, white sugar, brown sugar and oatmeal until crumbly. Press onto cookie sheet. Bake 10-12 minutes at 350°. Cool then frost with the chips, peanut butter and flavoring that you will melt in a double boiler. Cut in 1 inch squares when cool.

OATMEAL COOKIES — Rose Marie McKeown

1 c. shortening
1 c. brown sugar
1 c. white sugar
1/2 tsp. salt
1 1/2 c. flour
2 eggs
1 tsp. soda
1 tsp. vanilla
3 c. oatmeal (quick)
1/2 c. nuts or coconut or both
Chocolate chips (optional)

Mix all together. Chill overnight. Bake at 350° for 10 minutes.

MOIST OATMEAL COOKIES — Wilma Purcell

1 c. sugar
1 c. Crisco
2 eggs
2 c. oatmeal
1 c. raisins (cooked)
1/2 c. nuts
1 tsp. soda in
1/3 c. hot raisin juice
1 tsp. cinnamon, nutmeg (each)
1 tsp. (each) vanilla, cloves
2 c. flour
1/2 tsp. salt

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MOIST OATMEAL COOKIES (Continued).

Cream sugar; Crisco and eggs and add raisins and oatmeal. Add salt, flavoring and spice. Mix well. Add flour and soda in juice. Add nuts. Drop by teaspoon on greased cookie sheet. Press down with fork, and bake at 375° for 8 to 10 minutes.

OATMEAL MOLASSES COOKIES — Becky Behrends

8 1/2 c. sifted flour
1 T. salt
2 T. baking powder
8 c. rolled oats
2 1/2 c. sugar
1 T. ginger (ground)
2 c. nuts
2 c. salad oil
2 c. molasses
4 eggs (beaten)
1/4 c. hot water
3 c. raisins

Sift 8 cups flour, soda, salt, in large pan mix oatmeal, sugar and ginger. Stir in shortening, molasses, eggs, hot water, raisins, nuts, add dry ingredients. Work dough. Add 1/2 c. flour if needed. Roll portions of dough 1/4 inch thick. Cut and place on greased cookie sheet. Brush with water and sprinkle with sugar. Bake at 375° for 8 to 10 minutes.

FORGOTTEN COOKIES — Evonne Intermill

Let oven heat to 350° while mixing cookies. Beat 2 egg whites very stiff, have egg whites at room temperature. Add a pinch of salt and gradually add 2/3 cup sugar (very gradually this is important). Add 1 cup chopped nuts and 1 cup chocolate chips. Drop on a wax paper or brown sack lined cookie sheet. Turn off oven. Put in cookies and let stand overnight or several hours. Makes 2 dozen.

PEBERNODDER (DANISH) PEPPER NUTS — Mabel Andreasen

2 c. oleo
2 c. cream and milk
2 tsp. baking powder
3/4 tsp. salt
2 1/2 c. sugar
7 or 8 c. flour
Cardamon seed (12 or 14) (not powder)

Melt butter, add cream, salt, sugar, baking powder, flour and crushed cardamon seed. Roll out in thin rolls, slice and bake at 350° for 8 to 10 minutes, until lightly browned.

PEANUT CLUSTERS (No bake cookie) Grace Harvey

1 egg (beaten)
1 c. powdered sugar
3 squares chocolate (melted)
1 T. hot water
1 c. salted peanuts (chopped)
1/2 c. butterscotch chips
100 small size marshmallows
1/2 c. coconut

Mix ingredients in order given. Drop by teaspoonfuls on waxed paper to set.

CHOCOLATE BALLS Linda Dunn

1 box powdered sugar
1 c. crushed graham crackers
1 c. coconut
1/2 c. peanut butter
1 c. chopped nuts
2 sticks margarine
1 tsp. vanilla
1/2 bar paraffin wax
6 oz. pkg. chocolate chips

Mix together sugar, graham crackers, nuts, coconut and vanilla with both hands. Work well. Melt oleo and pour over this mixture. Mix until smooth. Melt paraffin wax and chocolate chips together. Shape cookie dough into balls and dip in wax and chip mixture. Never a failure.

NUT CUPS Hildreth Russell

1/2 c. butter or oleo
3 oz. cream cheese
1 c. flour

Mix well and chill 1 hour.

Mix:
1 egg
3/4 c. brown sugar
1 tsp. vanilla
Pinch of salt
2/3 c. nuts

Put chilled dough in small muffin tins and press to make cups fill each cup with mixture. Not too full or it will bubble over while baking. Bake 25 minutes at 350°.

JUST ONE MORE, PLEASE

For an hour I've been making cookies
And now that they are done
Nearly all of them seem to be lurking
Right inside my son.

When I think of the time I've wasted,
I'm really quite aghast---
But how tragic to turn out the species
Of such cookies that last and last!

ALTA FAYE'S BARS

Alta Faye Roper

1 c. rolled oats
1 1/2 c. boiling water
1/2 c. butter or oleo
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 1/4 c. unsifted flour
1 tsp. baking soda
1/4 tsp. salt
1/2 c. chopped nuts or raisins

Pour boiling water over rolled oats and let stand until cool. Combine butter, sugars and eggs. Gradually stir in flour which has been combined with soda and salt. Add oats and nuts. Turn into a 12x15 inch sheet pan. Bake at 350° for 25 minutes.

ICING:

1 c. brown sugar
1/2 c. evaporated milk
1 tsp. vanilla
1/2 c. chopped nuts
1/2 c. coconut

Combine sugar and milk in saucepan. Boil hard 2 minutes. Remove from heat and add vanilla, nuts and coconut.

CREAM CHEESE BROWNIES

Zatha Wilson

1 (4 oz.) pkg. German chocolate
3 T. butter
2 T. butter
1 (3 oz.) pkg. cream cheese
1/4 c. sugar
1 egg
1 T. flour
1/2 tsp. vanilla
2 eggs
1/2 tsp. baking powder
3/4 c. sugar
1/4 tsp. salt
1/2 c. flour
1 tsp. vanilla
1/2 c. chopped nuts
1/4 tsp. almond extract

Melt the German chocolate with 3 T. butter over very low heat. Stir and let cool. Set aside. Now cream 2 T. butter with the cream cheese. Gradually add the 1/4 c. sugar. Cream until fluffy. Beat in 1 egg, 1 T. flour and 1/2 tsp. vanilla. Set aside. Beat 2 eggs until light colored. Add baking powder, 3/4 c. sugar, 1/4 tsp. salt and 1/2 c. flour. Blend in chocolate, 1 tsp. vanilla, the chopped nuts and almond extract. Spread 1/2 chocolate batter in a greased 8x8 inch pan. Top with cheese mixture. Spoon on rest of chocolate mixture. Zigzag knife through batter to give marble effect. Bake at 350° F. for 35-40 minutes. Let cool and cut in squares.

It is almost impossible to smile on the outside without feeling better on the inside.

BUTTER CHEW COOKIES

Thelma Roe

3 T. sugar
1 1/2 c. flour
3/4 c. oleo or butter
3 eggs
2 1/4 c. brown sugar
1 c. nuts
3/4 c. coconut

Mix sugar, flour and oleo or butter. Put in oblong baking dish. Bake at 375° for 15 minutes. Separate the eggs. Beat egg yolks, and brown sugar and add nuts and coconut and fold in beaten egg whites. Pour over baked mixture. Bake 35 minutes at 325°. Cool and cut in squares.

BROWNIES

Lindel Barry

6 T. cocoa
5/8 c. oleo
2 eggs
1 c. sugar
1/2 c. flour
3/4 c. nuts
1 tsp. vanilla

Melt cocoa and oleo. Beat eggs, mix in sugar. Stir in flour, nuts and vanilla. Spread in 8x10 inch ungreased pan. Bake at 350° for 25 minutes.

PEANUT BUTTER RICE KRISPIES

Betty Reed

1 c. white sugar
1 c. white syrup
1 tsp. vanilla
1 c. peanut butter
5 to 6 c. Rice Krispies

Bring first 3 ingredients to boil. Remove from heat and stir in peanut butter and mix well. Stir in Rice Krispies. Mix well. Drop on wax paper by teaspoonful or place mixture in buttered cake pan and cut in squares.

CHOCOLATE CHIP BARS

Cindy Purcell

1 lb. light brown sugar
2/3 c. melted margarine
3 eggs
2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 c. chocolate chips
1 tsp. vanilla

Mix sugar with melted margarine; cool. Add one egg at a time, beating after each addition. Sift together flour, baking powder and salt. Add small amounts at a time to sugar mixture, beating well. Mix in chocolate chips and vanilla. Spread mixture into a 13x9 inch pan, or a 10x15 inch pan. Bake at 350° for 25-30 minutes. Do not overbake.

CHERRY SQUARES — Evonne Intermill

1 c. shortening
1 1/2 c. sugar
4 eggs (beaten)
1 T. lemon juice
2 c. sifted flour
1 lb. can cherry pie filling

Cream together shortening and sugar. Add eggs and lemon juice and beat well. Add the flour and mix well. Spread the batter in a greased jelly roll pan (15x20x1 inch). Batter will be thick. Spoon pie filling in dots all over batter, preferably so that dots of batter will be in the center of a square when cut. The batter puffs up around the pie filling when baked. Bake 20 minutes at 350° or until lightly browned. Sprinkle with powdered sugar when cool, if desired.

RAISIN COOKIE — Anna R. Graham

1 c. brown sugar
1/2 c. shortening
Sift:
2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 1/2 c. raisins
1 c. water
1 tsp. cinnamon
1/2 tsp. nutmeg

Combine sugar, shortening, raisins and water and boil 4 minutes, let cool. Then add dry ingredients that have been sifted and stir until well blended. Spread on cookie sheet and bake 30 minutes in moderate oven until light brown. Glaze with frosting if desired and cut in squares.

FROSTED RAISIN CREMES (Cookies) — Linda Dunn

2 c. raisins
1 1/2 c. sugar
1 c. oleo
2 beaten eggs
3 1/2 c. flour
2 tsp. cinnamon
1 c. raisin juice (or juice and water or to make 1 c. of liquid)
1 tsp. soda
1/8 tsp. salt
1 tsp. vanilla

FROSTING FOR RAISIN CREMES:
2 c. powdered sugar
1/4 c. oleo
1/2 tsp. vanilla

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FROSTED RAISIN CREMES (Continued).

Boil raisins for 20 minutes and cool. Mix sugar, oleo, eggs, flour and cinnamon together. Add raisin juice to which you have added 1 tsp. soda, 1/8 tsp. salt and vanilla. Add raisins. Spread very thin in 2 large cookie sheets (12x18 inch). Bake at 375° for 15-18 minutes. Frost while hot with powdered sugar, oleo, and vanilla. Cool and cut in squares.

CANDY

COCONUT DATE BALLS — Velda Dahl

2 eggs (well beaten)
1 c. sugar
1 lb. pitted dates (sliced)
3 c. Rice Krispies
1/2 lb. chopped pecans
2 c. flaked coconut

Beat thoroughly eggs, sugar and dates. Cook stirring constantly 10 minutes. Add to cereal and pecans. Chill thoroughly. Shape in 1 inch balls, roll in coconut. Chill. Can be frozen. Yields about 5 dozen.

DIVINITY — Avis Ross

3 egg whites
1 c. white syrup
1/2 c. nutmeats
1/2 tsp. vanilla
5 c. sugar
1 c. boiling water
1/4 tsp. salt

Put sugar, syrup, salt and water in a saucepan and cook, stirring until sugar is completely dissolved. Continue cooking without stirring until temperature is 265° F. is reached. If sugar crystals form on sides of pan, wash them away with a piece of wet cloth. Remove from stove and gradually pour the syrup over the egg whites, which have been beaten until stiff, work quickly, beating during this addition. Continue beating until the divinity will hold its shape when dropped from the spoon. Add nuts and vanilla and mix thoroughly. Drop by teaspoonfuls on waxed paper or turn into a very slightly greased pan and cut into squares. Cold water test of syrup when it reaches 265°F. hard, almost brittle. (I use a candy thermometer).

SUPER FUDGE

Avis Ross

LARGE RECIPE	SMALL RECIPE
2 c. sugar	1 c. sugar
2/3 c. milk	1/2 c. milk
4 squares or 4 oz. chocolate	2 squares or 2 oz. chocolate
2 T. light corn syrup	1 T. light corn syrup
2 T. butter	1 T. butter
2 tsp. vanilla	1 tsp. vanilla

Put sugar, milk, chocolate (cut in pieces) and corn syrup into a saucepan and cook slowly until sugar is dissolved, stir so it won't stick until temperature is 236° F. is reached. (I use candy thermometer). Remove from fire, add butter and set aside to cool. When lukewarm 110° F. add vanilla. Beat until fudge has lost its glossy appearance and can be molded or put in pan before pouring in a pan. Cut in pieces you desire.

MARSHMALLOW FUDGE

9-28-04 very good burns easily, but doesn't taste...

Carrie Thomas

Grease a 9 inch square pan. Mix in a heavy 2 quart saucepan 2 1/4 c. sugar, 1/4 c. butter or margarine, 3/4 cup of evaporated milk and 6 oz. (3 cups) miniature marshmallows. Bring to a bubbling boil quickly stirring continuously, then reduce heat to medium. When bubbling appears all over top, stir for 3 minutes. Remove from heat and add 1 c. (6 oz.) semi-sweet chocolate chips. Stir until chips are melted. Add 1 c. nuts. Pour into greased 9 inch pan. When cool cut into squares.

PEANUT BRITTLE

Marie Crispin

2 c. sugar	2 c. unroasted peanuts
1 c. white syrup	2 tsp. soda
1/2 c. water	1 tsp. vanilla
2 T. butter	

Cook sugar, white syrup and water. When boils, add butter and peanuts. Cook to hard crack stage, stirring often. Will be quite brown. Add soda and vanilla. Pour onto well greased cookie sheet and keep moving as it cools. Lift first with a spatula, then stretch with greased hands until it is very thin.

PEANUT BRITTLE

Avis Ross

2 c. sugar	1 T. butter (put in pan)
1 c. white syrup	1 c. raw peanuts
1/2 c. water	

Continued Next Page.

PEANUT BRITTLE (Continued).

Boil until it reaches hard ball 260°F., then add raw peanuts and cook to 280° F. Then add 2 tsp. soda and 1 tsp. vanilla. Stir quickly and pour onto greased cookie sheet. Smooth out quickly. Let cool and break into pieces.

BUTTER CRUNCH

3/4 c. oleo
1 c. sugar
2 T. water
1 T. white syrup
3/4 c. chopped nuts
1 (6 oz.) pkg. chocolate chips

Cook butter, sugar, water and syrup and nuts over low heat until golden brown. Takes about 15-20 minutes. Remove from heat. Pour on greased cookie sheet. Let cool. Loosen 3 or 4 times. When room temperature spread with melted chocolate chips. Hershey bars could be used.

CHERRY MASH BALLS — Evonne Intermill

1 lb. powdered sugar
1 box creamy cherry frosting
1/4 c. oleo
1 tsp. vanilla
1/2 c. sweetened condensed milk
1 oz. paraffin wax
12 oz. pkg. chocolate chips
1/2 lb. chopped peanuts

Mix the sugar frosting mix, oleo and vanilla together. Chill thoroughly. Shape into small balls and chill another 1/2 hour. Melt in double boiler the chocolate chips and wax. Add the chopped peanuts, just a part at first, the rest later. Roll chilled balls in dip and cool. Freezes well.

PECAN DIVINITY ROLLS WITH CARAMEL COVERING — Denise Dahl

2 1/2 c. sugar
2/3 c. light corn syrup
1/2 c. water
2 egg whites
1/2 tsp. vanilla

CARAMEL COVERING:

1 c. sugar
1/2 c. brown sugar
1/2 c. light corn syrup
1/2 c. cream
1 c. milk
1/4 c. butter
1 qt. coarsely chopped nuts

Cook sugar, syrup and water until hard crack stage is reached. Pour syrup slowly over stiffly beaten egg whites. Add vanilla and beat until very stiff and cool enough to handle and form into rolls. Chill. For the covering combine sugar, corn syrup, cream, milk and

Continued Next Page.

PECAN DIVINITY ROLLS WITH CARAMEL COVERING (Continued).

butter and cook until hard ball stage is reached. Cool slightly, dip divinity rolls in caramel and then roll in nuts. NOTE: Cream and milk may be substituted with 1 1/2 c. coffee cream.

PROTEIN CONFECTION — Joan Diamond

2 lb. pitted dates
1 c. raisins
1 c. instant protein (vanilla)
1 c. powdered dry milk
1/4 c. wheat germ
1 whole orange
1 c. honey
1 c. shredded coconut
1 c. honey

Grind together dates, raisins, orange and 1 c. honey. Add to date mixture the instant protein, dry milk, wheat germ, coconut and 1 c. honey. Mix together and shape into balls with hands. Refrigerate and they may be rolled in more chopped nuts or coconut. Tasty treat!

PEANUT BUTTER CUPS — Lindel Barry

1 c. graham cracker crumbs
1 c. butter
1 c. peanut butter
1 lb. powdered sugar
1 tsp. vanilla
2 c. chocolate chips

Knead graham cracker crumbs, butter, peanut butter, powdered sugar and vanilla. Press into 9x13 inch pan. Melt and pour chocolate chips over top. Paraffin may be added to dip for eggs, balls, or bars. May also add 1 c. coconut.

IGLOOS — Evonne Intermill

2 c. Cap'n Crunch peanut butter cereal
2 c. miniature marshmallows
2 c. popped corn (or more)
1 c. salted mixed nuts
1 lb. almond bark

Melt almond bark in a double boiler. Mix other ingredients in a bowl. Add the melted almond bark. Stir well and drop by teaspoonfuls on waxed paper and let set.

CHERRY MASH BARS — Lindel Barry

2 c. sugar
2/3 c. evaporated milk
Dash salt
12 large marshmallows
1/2 c. oleo
1 (6 oz.) pkg. cherry chips
1 tsp. vanilla
12 oz. chocolate chips
3/4 c. peanut butter
1 pkg. crushed salted peanuts

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CHERRY MASH BARS (Continued).

Boil 5 minutes over medium heat, sugar, milk, salt, marshmallows and oleo. Remove and add cherry chips and vanilla. Pour into 9x13 inch buttered pan. Melt chocolate chips in double boiler. Add peanut butter and peanuts. Spread over cherry mixture and chill.

HARD ROCK CANDY — Rose Marie McKeown

4 c. white sugar
1 c. water
1 c. white syrup
Boil to 300°. Add oil flavors and colors;
Red - anise (licorice)
Green - wintergreen
Orange - red - cassia (cinn)
Clear - peppermint
Blue - clove

Pour out on marble slab sprinkled with powdered sugar lightly. Push up edge with spatula. Start cutting off around edges and work to center. Cut into pillow shapes. Takes 3 or 4 people cutting.

CHIPPER PEANUT CANDY — Marie Crispin

1 (14 oz.) can sweetened condensed milk
1 c. crunchy peanut butter
1 c. butterscotch flavored morsels
2 c. crushed potato chips
Finely chopped peanuts

In saucepan over medium heat, combine sweetened condensed milk, peanut butter and morsels. Cook and stir until morsels are melted and ingredients well blended. Remove from heat. Add chips; mix well. Roll into 1 inch balls. Roll in nuts to coat. Chill until firm. Store in refrigerator. Flavor improves after 24 hours.

PEANUT CRUNCH POPCORN — Marie Crispin

Pop 1/2 c. corn in 2 T. salad oil.

Mix:

1/2 c. sugar
1/2 c. white corn syrup
1/2 c. peanut butter
1/2 tsp. vanilla

Combine sugar and syrup. Stir constantly until it comes to a full rolling boil. Remove from heat and stir in peanut butter and vanilla. Pour over corn.

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ADDITIONAL RECIPES

Desserts & Pies

DESSERTS

CREAM PUFFS

Lindel Barry

1 c. water
1 stick oleo
1 c. flour
4 eggs

Bring water and oleo to rolling boil. Stir in flour, stirring until a ball forms. Remove from heat. Stir in eggs, one at a time. Drop by scant 1/4 cupfuls 3 inches apart on ungreased baking sheet. Bake at 400° F. for 35-40 minutes. Fill with cream filling.

SHERBET DESSERT

Avis Ross

36 Ritz crackers (crushed)
1/4 c. or 1/2 stick margarine
2 T. sugar
1/2 gallon orange sherbet
9 oz. pkg. Cool Whip

Mix crushed crackers, margarine and sugar together and put in bottom of 9x13 inch pan. Reserve a little to sprinkle on top. Let sherbet thaw a little and mix in Cool Whip. Sprinkle extra crumbs on top. (You can use any flavor sherbet).

HASTY PUDDING

Ruth Rathbun

1 c. sugar
1 c. flour
4 tsp. baking powder
1 tsp. salt
2/3 c. milk

Mix all ingredients to make a batter. Pour into a large ungreased baking dish. Heat 4 c. sweetened cherries or other fruit to a boil. Pour over cake batter. Bake at 350°-400° for about 25 minutes.

VANILLA PUDDING SALAD

Neva Sisson

1 c. flour
1/2 c. chopped nuts
1/2 c. oleomaragarine
1 (8 oz.) pkg. Philadelphia cream cheese
1 c. powdered sugar
1 c. Cool Whip
2 (3 oz.) pkg. instant vanilla pudding
2 1/2 c. milk
Nuts for topping

Mix together the flour, nuts and oleomargarine. Pat into 9x13 inch pan. Bake 15 minutes at 350°. Cool. Mix powdered sugar, Cool Whip and cream cheese and spread over cooled crust. Beat together the milk and the 2 boxes of instant vanilla pudding and put on top of cheese layer. Cover with nuts.

BEST BREAD PUDDING

Avis Ross

Easy made and good served warm or cold.

2 to 2 1/2 slices bread
1/3 c. raisins
Dash of salt
1/2 c. sugar
Cinnamon
Soft butter
2 eggs
1 tsp. vanilla flavoring
2 c. scalded milk
Powdered sugar

Spread slices of bread with butter and cut in squares. Arrange in a baking dish, sprinkle raisins over bread. Beat eggs adding salt, vanilla and sugar. Combine with scalded milk and pour over bread and raisins. Sprinkle cinnamon and powdered sugar over top. Place baking dish in pan of hot water and bake in 350° oven until pudding is set.

DANISH AEBLESKIVER OR DANISH DOUGHNUTS

Mabel Andreasen

2 c. flour
1/2 tsp. salt
2 c. buttermilk
1 tsp. soda
2 eggs (separated)
1 tsp. sugar

DANISH APPLESAUCE:

3 c. apples
1/2 c. water
Sugar (to taste)

Mix flour, salt and sugar. Beat together buttermilk and egg yolks. Combine the flour mixture and the buttermilk mixture, then add soda and fold in stiffly beaten egg whites. Heat the doughnut pan and put melted butter in each hole, pour batter in holes but do not fill quite full. Place over low heat and turn quickly when half done. Serve very hot with jelly or Danish applesauce.

PUMPKIN SQUARES

5-15-79

Linda Dunn

Part 1:
1 c. flour
1/2 c. brown sugar
1/2 c. margarine

Part 2:
2 c. cooked pumpkin
1 can evaporated milk
2 eggs
3/4 c. sugar
1 tsp. cinnamon
1/2 tsp. salt
1/4 tsp. cloves
1/2 tsp. ginger

Part 3:
2 tsp. butter
1/2 c. walnuts
1/2 c. brown sugar (packed)

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PUMPKIN SQUARES (Continued).

Mix flour, brown sugar and margarine until crumbly. Press in ungreased 9x13 inch pan and bake at 350° for 15 minutes. Combine pumpkin, milk, eggs, sugar and spices. Beat well. Pour onto crust. Bake 20 minutes at 350°. Mix butter, walnuts, and brown sugar. Sprinkle over top of pumpkin mixture and return to 350° oven for 15 minutes. Cool, cut in squares. May top with whipped cream before serving.

BAKED CUSTARD — Ortha Leece

4 eggs
1/2 c. sugar
1 qt. milk
1/4 tsp. vanilla

Combine ingredients and put in buttered casserole, sprinkle with nutmeg and bake approximately 1 hour at 325°.

FRUIT PIZZA — Jane Tipton

CRUST:

1/2 c. soft butter or oleo
1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. soda
1/4 tsp. salt

FILLING:

8 oz. cream cheese
1/2 c. sugar
1 can pineapple chunks
1 can mandarin oranges
1 (10 oz.) pkg. whole strawberries
Sliced bananas

Heat oven to 400°. Mix thoroughly butter, shortening, sugar and eggs. Blend in flour, cream of tartar, soda and salt. Press on pizza pan. Bake 8 to 10 minutes. Makes 3 pans. Drain all fruits and save juice. Mix together cream cheese 2 T. of juice, 1/2 c. of sugar. Place on cooled crust. Place fruit on top of mixture. Cook remaining juice with 3 T. cornstarch until smooth and thick. Drizzle on top of pizza or freeze for later use.

COBBLER — Carrie Thomas

1 c. flour
1/2 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
1/4 c. soft butter or margarine
Fruit

Sift all dry ingredients together. Add milk and butter all at once. Beat until smooth. Pour over fruit in 8x8 inch pan. Sprinkle with sugar. Bake at 350° for 30 minutes. To serve add whipped topping, if desired.

THE RED WHITE AND BLUE DESSERT

02/01/03

Joan Diamond

First Layer:
1 pkg. raspberry Jello
2 c. water (hot)

Second Layer:
3/4 ~~1/2~~ c. sugar
3/4 ~~1~~ c. 2 % milk
1/2 c. cold water
1 pkg. Knox gelatin
1 tsp. vanilla
4 ~~8~~ oz. cream cheese
1 c. pecans or imitation pecan nuts

Third Layer:
1 pkg. raspberry Jello
1 c. boiling water
1 can undrained marion berries or blueberries

Dissolve Jello in hot water - first layer - speed set 1 c. hot water - ice cubes for second cup. Let set and heat the sugar milk do not boil! Add gelatin to the cold water and dissolve. Mix milk and gelatin mixture together and then add the vanilla, cream cheese and pecans. Pour over first layer. Third layer; is Jello dissolved in 1 c. boiling water and undrained berries added to Jello mixture. When second layer is set pour third layer over all. Let set and serve.

JIFFY CAKE DESSERT

Minnie Davidson

1 pkg. Jiffy cake mix (white)
1 pkg. vanilla instant pudding
1 (3 oz.) Philadelphia cream cheese
1 can crushed pineapple (drained)
1 pkg. Dream Whip (whipped)
Coconut

Bake cake 20 minutes in a 9x12 inch greased pan at 350°. When cool, spread combined softened cream cheese and pudding prepared according to package directions, over cooled cake. Then spread on drained, crushed pineapple, whipped Dream Whip and cover with coconut. Serve cut in squares.

RICE CHEX FROZEN DESSERT

Opal Joy Bothwell

3 c. Rice Chex or Krispies
1 c. brown sugar
1/2 c. butter or margarine
1 c. flaked coconut
1/2 c. nuts
1/2 gallon ice cream

Crush the rice cereal, mix with sugar, coconut and nuts. Add the melted butter and mix well. Put half the mixture in a 9x13 inch pan. Spread the softened ice cream over the crust mixture. Spread the rest of the cereal mix on top of the ice cream. Place in the freezer until frozen hard. Keeps well in the freezer.

FROZEN DESSERT — Evonne Intermill

3 bananas
1 (No. 2) can crushed pineapple
1/3 c. lemon juice
2 c. orange juice
1 c. sugar or 2 T. sweetner
2 c. ginger ale or lemon lime

Blend all ingredients in a blender. Freeze in small paper cups. Makes about 16 servings.

STRAWBERRY DELIGHT — Margaret Warren

1/2 c. butter or oleo
1/4 c. brown sugar
1 c. flour
1/2 c. nutmeats (chopped)
2 (10 oz.) frozen strawberries
2 egg whites
1 c. sugar
1 T. lemon juice
1 tsp. vanilla

Mix butter, brown sugar, flour and nuts. Place in pan and bake 10-15 minutes at 375°. Cool and crumble. Add 1/2 mixture in bottom of 9x13 inch pan and save other 1/2 for top. Have strawberrie mushy. Mix egg whites, sugar, lemon juice, vanilla and strawberries for 20 minutes in large bowl. Add 1 c. whipped cream or 2 c. of Cool or Dream Whip. Fold into mixture and put in pan and crumble remaining topping. Keep in deep freeze until ready to serve. Make a day before wanting to serve it.

OVERNIGHT BANANA DESSERT — Kaye Konvalin

1 stick melted margarine
2 c. graham cracker crumbs
2 c. powdered sugar
2 eggs
2 sticks margarine
3 or 4 bananas (sliced)
1 c. crushed drained pineapple
1 large container Cool Whip
1 c. chopped pecans
1/2 c. maraschino cherries

Combine melted butter and crumbs. Press on bottom of 9x13 inch pan. Beat sugar, eggs and margarine 15 minutes on high. Pour into pan. In layers add bananas, pineapple, whipped cream, pecans and cherries. Cover and chill overnight.

PUDDING CAKE DESSERT — Erma Gunn

1 pkg. yellow cake mix
2 (8 oz.) pkg. cream cheese
1 qt. milk
2 (3 oz.) pkg. instant vanilla pudding
2 (15 1/4 oz.) cans crushed pineapple (well drained)
4 bananas
4 c. whipped topping

Continued Next Page.

PUDDING CAKE DESSERT (Continued).

Mix cake according to package directions. Bake in 2 (9x13 inch pans about 20 minutes). Cool in pan. Blend cream cheese with 1 c. milk until smooth. Add pudding mix and remaining milk and beat until smooth and thick. Divide between the 2 cakes and spread evenly. Top each with crushed pineapple and banana slices that have been soaked in the pineapple juice. Cover with whipped topping and refrigerate for several hours before serving.
NOTE: If you wish to freeze one of the cakes for future use omit the bananas. You may decorate for the holidays with candied fruit or maraschino cherries. Serves 24.

RHUBARB DESSERT — Avis Ross

Spread 4 cups cut up rhubarb over bottom of buttered 9x13 inch pan with sides. Sprinkle 1 cup sugar over rhubarb and then sprinkle 1 (3 oz.) pkg. dry strawberry Jello over this and sprinkle 1 small pkg. white dry cake mix or 1/2 box regular size cake mix. Pour over all 1 cup water and drizzle 1/3 cup oleo over all. Bake at 350° for about 50 minutes. Serve with whipped cream or ice cream. This is good warm or cold.

RHUBARB DESSERT 06/02/04 — Linda Dunn

Part 1:
1 c. flour
1/4 lb. oleo (1 stick)
2 T. powdered sugar

Part 2:
5 c. rhubarb (cut up fine)
2 c. sugar
6 egg yolks
1 c. canned milk or cream

Part 3:
6 egg whites
1 c. sugar

Mix first 3 ingredients. Pat into 9x13 inch pan. Bake at 350° for 10 minutes. Mix sugar, egg yolks and milk. Pour over rhubarb. Put over the first crust and bake at 350° for 40 minutes. Beat egg whites until stiff and add sugar and spread on top of baked rhubarb. Return to oven at 325° for 15 minutes. Cool and serve.

It is not by the gray of the hair that one knows the age of the heart.

CEREAL CRUNCH ICE CREAM SANDWICHES

Avis Ross

2 1/2 c. oven toasted rice cereal
1 c. firmly packed brown sugar
1/2 c. finely chopped nuts
1 c. flaked coconut
1/2 c. (1 stick) butter (melted)
1 qt. vanilla ice cream (softened)

In a mixing bowl combine cereal, coconut, brown sugar, butter and nuts; mix well. Spread half of mixture on bottom of 9 inch square pan. Top with vanilla ice cream, spreading evenly over cereal mixture. Spread remaining cereal mixture over ice cream. Freeze until firm. Cut in squares when ready to serve. Makes 9 servings.

PUDDING WICHES

Mary Intermill Kuhlmann

1 1/2 c. cold milk
1/2 c. creamy or chunky peanut butter
1 pkg. (4 serving size) vanilla or chocolate instant pudding
24 graham crackers

Gradually blend milk into peanut butter in small bowl. Add pudding mix, and prepare as directed on pkg. Spread filling about 1/2 inch thick on 12 of the crackers. Top with remaining crackers, pressing lightly and smoothing edges. Freeze until firm, about 3 hours. Make 12 servings.

MILE HIGH STRAWBERRY DESSERT

Kathleen Purcell

1 (10 oz.) pkg. frozen strawberries
1 c. granulated sugar
2 egg whites
1 c. heavy cream (whipped)
1 (9 inch) graham cracker crust

Break berries apart with a fork; do not thaw. Add sugar and egg whites; beat until stiff, about 10 minutes. Add whipped cream. Pile high into crust. Freeze overnight. May use pie plate or square or oblong pan.

PINEAPPLE DESSERT

Sandra Bothwell

1 pkg. vanilla wafers (crushed)
1/2 c. butter
1 egg
1 c. powdered sugar
1 (No. 2) can crushed pineapple
1 pt. cream

Soften the butter and add the egg and powdered sugar and beat until stiff. Place this in layer in bottom of baking dish. Add layer of 1/2 of the crumbs. Whip the cream and add pineapple, drained. Add this mixture and cover with rest of crumbs. Let stand in refrigerator 4 hours or overnight before serving.

ICE CREAM CAKE — Leta Silshy

2 1/2 c. Rice Krispies
4 graham crackers (crushed)
1/2 c. (scant) melted butter or oleo
1 c. coconut
1/2 c. chopped nuts
1 c. light brown sugar (scant)

Mix the above ingredients and spread a little more than half in a 7x13 inch pan. Soften 1 quart of vanilla or butter brickle ice cream and spread over this. Top with rest of mixture. Place in freezer. May be made several days ahead of serving.

DATE PUDDING — Rose Marie McKeown

1 c. milk
1 T. cream
2 tsp. baking powder
1 c. white sugar
2 c. flour
1/2 c. chopped dates
1/2 c. nuts
1 c. brown sugar
1 c. boiling water

Mix first 7 ingredients in bowl. Pour the brown sugar and boiling water in oblong baking dish. Pour batter on this and bake at 350° for 1 hour.

DATE PUDDING — Thelma Roe

1 1/2 c. brown sugar
1 c. warm water
1 c. flour
1 c. white sugar
A pinch of salt
1/2 c. chopped nuts
1 tsp. baking powder
1/2 c. chopped dates
1 c. milk

Put brown sugar and water in bottom of a casserole. Mix the rest of the ingredients and pour into the brown sugar and water mixture. Bake at 375° for 40-50 minutes. Serve with whipped topping.

YUM YUM DATE LOAF — Rhonda Doyle

16 rolled graham crackers
20 marshmallows or 140 miniature
1/2 lb. pitted dates (cut coarsely)
1 c. broken walnut meats
1/2 c. cream

Reserve 1/4 c. cracker crumbs and combine remaining crumbs with marshmallows, dates and nuts. Moisten with cream and blend well. Form into a roll 2 1/2 to 3 inches wide and roll in remaining crumbs. Wrap in moisture proof paper and chill 6 hours or overnight. Slice and serve with whipped cream.

DATE LOAF — Rose Marie McKeown

1 lb. graham crackers (crushed fine)
1 lb. dates (chopped)
1 lb. regular marshmallows (cut up)
1 c. thick cream
1 c. English walnuts

Mix all together except for 1/2 c. of crushed crackers. Make into a roll. Sprinkle 1/2 cup crackers on outside of loaf. Slice and serve. Can be refrigerated for several days.

CHERRY ANGEL DESSERT — Phyllis Ross

1 angel food cake
1 box instant vanilla pudding
1 c. sour cream
1 can cherry pie filling

Break up the angel food cake into bite size cubes. Put 1/2 of the bite size pieces in a 9x12 inch pan. Mix the pudding in a dish as directed on box. After pudding is made fold in the sour cream. Fold in easy. Put cherry mix in cake pan. Add pudding; then top with rest of the cake.

CHERRY DESSERT — Avis Ross

Crush 25 graham crackers, mix with 1/2 c. melted butter and 1/2 c. sugar. Put 1/2 of this mixture in bottom of pan. Now mix, 2 envelopes of non-dairy whipping cream, 3 c. mini marshmallows, 2 c. cherry pie filling. Top with remaining cracker mix. Refrigerate. Good! Good!

CHERRY DESSERT — Hildreth Russell

1 1/2 c. graham crackers (crushed)
1/2 c. oleo (melted)
40 large marshmallows
1 c. milk
1 (8 oz.) pkg. cream cheese
2 pkg. whipped topping mix
2 cans cherry pie mix

Mix graham crackers and melted oleo and press in 9x13 inch pan. Melt marshmallows in milk over hot water in double boiler. Soften cream cheese in mixture and beat until smooth. Prepare whipped topping mix as directed on package. Pour over crushed mixture and let harden before adding cherry pie mix (chill). Serves 15 to 18.

Nothing is impossible to a willing heart.

CHERRY SLICES — Lindel Barry

1 c. oleo
1 1/4 c. sugar
4 eggs
1 tsp. vanilla
2 1/2 c. flour
1 1/2 tsp. baking powder
Cherry or other tart fruit filling

Beat until fluffy oleo, sugar, eggs and vanilla. Add flour and baking powder and beat well. Spread 1/2 batter in greased 12x15 inch pan. Spread on cherry pie filling. Dot remaining batter on top and spread with fork. Bake at 350°. Glaze frost while warm.

CHERRY PUDDING CAKE (My family's favorite dessert) Frankie Roland

2 c. flour
1 (No. 2) can cherries and juice
2 tsp. soda (dissolved in 2 tsp. water)
2 c. sugar
2 eggs
1/2 tsp. salt
2 T. butter
1 c. nutmeats

Mix sugar, flour and salt. Add beaten eggs and cherry juice. Mix well and add melted butter and soda. Fold in cherries and nuts last. Bake in 13x9 inch pan until done, about 30 minutes in 350° oven. Pour sauce over cake as soon as taken from oven.

SAUCE:

1 1/2 c. brown sugar
2 T. vanilla
1 1/2 c. hot water
2 T. butter
2 T. flour
Pinch salt

Cook until thick and pour over hot cake. Serve with whipped cream if desired. Improves with age if kept cool and moist. Makes 12 generous servings.

BANANA SPLIT DESSERT — Phyllis Purcell

2 c. graham cracker crumbs
2 sticks margarine
2 c. powdered sugar
1 large carton Cool Whip
2 eggs
4 bananas
1 (No. 2) can crushed pineapple
Nuts (maraschino cherries, halved)

Melt 1 stick oleo and mix with graham crackers. Press crumbs in a 9x13 inch pan. Mix 1 stick oleo, powdered sugar and eggs together. Beat 6 minutes until smooth. Spread this over cracker crumbs. Layer sliced bananas over mixture. Drain pineapple and spoon over bananas. Spread Cool Whip over fruit and top with chopped nuts and cherries. Refrigerate overnight. Variation: drizzle chocolate syrup over Cool Whip and swirl, through the topping top with nuts. Refrigerate overnight.

APPLE CRISP — Anna R. Graham

1/2 c. brown sugar
1/2 c. flour
1/2 c. oatmeal (minute)
1/4 tsp. salt
1 tsp. cinnamon
1/3 c. butter or margarine
4 c. apples (peeled and sliced)

Heat oven to 350°. Place oats, flour, sugar and salt and cinnamon in bowl and mix well. Add the butter and blend with pastry fork. Place sliced apples in a buttered 8x8x2 inch baking dish. Top with crumb mixture. Bake until light brown or until apples are tender.

APPLE CRISP — Ruth Rathbun

5 c. tart apples (pared, and sliced)
1 c. brown sugar
3/4 c. enriched flour
3/4 c. quick cooking oatmeal
1 tsp. cinnamon
1/2 c. butter or margarine

Place apples in 9 inch pie plate. Combine brown sugar, flour oatmeal and cinnamon. Cut in butter until crumbly. Press mixture over apples. Bake 45-50 minutes at 350° or until top is browned. Serve warm with ice cream.

APPLE TURNOVERS

Wash 6 ripe, red juicy apples under cool water. Pat dry with a soft cloth. You may shine them to bring out the waxy gloss. Place them in a neat row along the drain board. Wait 15 minutes, then carefully turn them over.

CHERRY COBBLER — Donna Marr

1 c. flour
1/2 c. sugar
1/2 tsp. salt
2 T. baking powder
1/2 c. milk
3 T. shortening

Sift flour, sugar, salt and baking powder together, and shortening and stir until evenly mixed. Add milk and stir well. Put in an 8 inch pan, add 2 1/2 c. cherries, spread evenly over batter. Sprinkle 1 cup sugar on top. Pour 3/4 c. boiling water over this. Bake at 375° for 35 minutes. (Other fruits such as peaches, apricots or gooseberries may be substituted for the cherries).

Goodness is the only investment that does not fail.

PINEAPPLE MANDARIN DESSERT

Peggy Marr

1 1/2 c. flour
1/2 c. sugar
1 c. margarine
3/4 c. walnuts (chopped)
1 pkg. (8 oz.) cream cheese
1/2 c. powdered sugar
1 can (11 oz.) mandarin oranges
1 can (8 1/4 oz.) crushed pineapple

Combine flour and sugar, cut in margarine until pea size, add nuts. Press over lightly greased 13x9 inch pan. Bake at 350° F. for 25 minutes. Cool. Blend cream cheese and sugar, beat until fluffy. Drain pineapple leaving 1 T. syrup. Add reserved syrup to cream cheese mixture (1 T.). Fold in drained oranges and pineapple. Spread over crust. Chill several hours. Serves 12.

HOMEMADE ICE CREAM

2 envelopes unflavored gelatin
1/2 c. milk
1 1/2 c. scalded milk
2 c. sugar
1/4 tsp. salt
4 eggs
1 c. cream or evaporated milk
1 pkg. instant pudding (flavor desired)
2 tsp. flavoring

Put gelatin in 1/2 c. cold milk. Stir into scalded milk to dissolve. Add sugar and salt. Beat the eggs for 5 minutes, then add to mixture. Put in cream or evaporated milk, instant pudding and flavoring. Beat all well. Pour into a gallon freezer. Fill can to within 2 inches of top. Freeze.

ICE CREAM FOR 1 1/2 GALLON FREEZER

Rose Marie McKeown

7 eggs
3 1/2 c. sugar
2 qt. half and half
1 large T. vanilla
1/2 tsp. lemon
Milk

Beat eggs and sugar for several minutes on high speed. Add half and half and flavoring. Pour in freezer, fill with milk up to 3 inches from top. Stir and turn freezer slow. If you prefer to cook this first, you can by scalding about 1 quart of milk, add beaten eggs, sugar and 1/4 tsp. salt. Cook about 3 minutes. It doesn't need to be thick.

VANILLA ICE CREAM

Betty Reed

6 eggs
3 3/4 c. sugar
9 c. milk
6 c. light cream (half and half)
3 T. clear vanilla
3/4 tsp. salt

Beat eggs until light and fluffy. Add sugar gradually beating until mixture thickens. Add remaining ingredients and

Continued Next Page.

VANILLA ICE CREAM (Continued).

mix thoroughly. Freeze. Can be stored in deep freeze and served later. Makes enough to fill a 1 1/2 gallon freezer.

HOW TO GET ON IN LIFE

"Tell me how to get on in life," said the kettle.

"Take panes," said the window.

"Never be led," said the pencil.

"Do a driving business," said the hammer.

"Aspire to grate things," said the grater.

"Make light of everything," said the fire.

"Make much of small things," said the microscope.

"Never do anything offhand," said the glove.

"Do the work you are sooted for," said the chimney.

"Reflect," said the mirror.

"Be sharp," said the knife.

"Find a good thing and stick to it," said the glue.

"Make a good impression," said the sealing wax.

PIES

RHUBARB PIE — Neva Sisson

1 recipe plain pastry
2 eggs (well beaten)
3 c. rhubarb (cut in 1/2 inch pieces)
1 c. sugar
2 T. flour
1/4 tsp. salt

Line a 9 inch pie pan with pastry. Combine remaining ingredients and pour into pastry shell. Cover with upper crust and bake at 425° for 10 minutes. Then reduce heat to 325° and bake 25-30 minutes longer.

Lord, fill my mouth with worthwhile stuff then nudge me when I've said enough.

RHUBARB STRAWBERRY PIE — Pearl Vestal

1 1/2 c. sugar
3 T. quick cooking tapioca
1/4 tsp. salt
3 c. rhubarb (cut in small pieces)
1 c. fresh strawberries
1 T. butter

FOR PASTRY:

2 c. flour
1/4 tsp. salt
1 c. shortening
1/2 c. water

Combine sugar, tapioca and salt. Add rhubarb and strawberries and mix well to coat fruit. Let stand 20 minutes. Put mixture in pie shell and dot with butter, top with lattice top. Bake at 350° for 35-45 minutes until browned and fruit is tender.

For pastry, sift flour and salt, and cut in shortening. Add water. Refrigerate for easy rolling.

STRAWBERRY YOGURT DIET DELIGHT PIE — Joan Diamond

1 carton strawberry yogurt
1 carton Cool Whip or Dream Whip (1 pkg.)
1 pkg. unsweetened individually frozen strawberries (enough for topping on 9 inch pie)
1 prepared graham cracker crust (9 or 10 inch size)

(Other flavors of yogurt and other fruits may be substituted for variety to suit individual tastes.)

Mix the strawberry yogurt and Cool Whip together. Put in prepared graham cracker crust and place strawberries, on top, over all, with the pointed end of the strawberries up, on top of the pie. It makes a much prettier pie with the pointed end up. Simple to prepare, colorful and delicious. For immediate serving thaw berries partially.

LEMON MERINGUE PIE — Rose Marie McKeown

1 1/2 c. granulated sugar
1/2 c. all-purpose flour
2 T. cornstarch
1/2 tsp. salt
2 1/4 c. boiling water
3 eggs (separated)
6 T. lemon juice

Combine 1 cup of the sugar, the flour, cornstarch and salt in a double boiler; add the boiling water, stirring constantly. Cook over boiling water until smooth and thickened, stirring constantly. Cover and cook 15 minutes. Beat egg yolks with 1/2 c.

Continued Next Page.

LEMON MERINGUE PIE (Continued).

of sugar and gradually pour hot mixture over them, while stirring. Return to double boiler, and cook 5 minutes longer. Just before removing from heat, add lemon juice. Mix well; cool, pour into pie shell. Top with meringue made from the 3 egg whites. Makes 1 (9 inch) pie.

APPLE PIE — Lindel Barry

Pastry for 10 inch (2 crust pie)
7 to 8 c. sliced tart apples (peeled)
1 c. sugar
1/3 c. flour
1 tsp. cinnamon
Dash salt
1 to 2 T. butter

Mix sugar, flour, cinnamon and salt. Mix with sliced apples, and put mixture in pastry lined pie pan. Dot with butter. To avoid juice boiling out between crust, one may sprinkle around edge with dry gelatin. Cover with top crust, seal, flute, and vent. Foil around edge will avoid over browning. Bake 50 minutes at 400°. May bake in microwave and brown few minutes in conventional oven.

OATMEAL PIE — Audrey Diamond

2 eggs (slightly beaten)
1 c. sugar
3/4 c. corn syrup
1/4 c. melted butter
1/2 c. milk
1/2 tsp. vanilla
Pinch of salt
3/4 c. quick oatmeal
1/2 c. shredded or flaked coconut

Mix all ingredients together. Pour into unbaked pie shell. Bake 1 hour at 350°.

FRENCH CHOCOLATE PIE — Bernice Wilde

1/4 c. margarine
3/4 c. sugar
2 squares Baker's chocolate
2 eggs
2 c. thawed Cool Whip
1 tsp. vanilla

Cream margarine and sugar. Add chocolate, melted. Add egg one at a time beating 5 minutes after each one is added. Add vanilla. Fold in Cool Whip. Pour into cooled pie shell. Sprinkle salted cashews over top. This is fine to freeze.

PINEAPPLE PIE — Marie Crispin

Get 2 Johnson graham cracker crusts at your grocery.

1 (20 oz.) can shredded pineapple
1 large Cool or Ready Whip
1 c. chopped nuts
1 can Eagle Brand
1/4 c. lemon juice (bottle is o.k.)

Mix Eagle Brand milk with lemon juice. Let stand while opening pineapple and cream. Drain pineapple, and add 1/2 nuts. Mix all together. Fill 2 crusts and sprinkle rest of nuts on top. Put lid on pies and can freeze nicely.

BROWN SUGAR PECAN PIE — Evonne Intermill

2 c. brown sugar
3 1/2 T. flour
3 eggs
Pinch of salt
1/2 c. milk
1 1/2 tsp. vanilla
3 T. melted butter or oleo
3/4 c. pecans
1 unbaked pie shell

Blend brown sugar and flour. Add eggs, slightly beaten, salt, milk, vanilla and butter or oleo. Put the 3/4 cup of pecans into the unbaked pie shell. Pour in the mixed ingredients. Bake at 425° for 15 minutes. Reduce to 350° until done, about 35-45 minutes.

SOUR CREAM RAISIN PIE — Lindel Barry

1 1/2 c. sour cream
3 T. cornstarch
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1 c. brown sugar
1 c. raisins
1 1/2 tsp. lemon juice
1/4 tsp. salt
2 egg yolks

Mix ingredients and thicken over medium heat, stirring constantly. Pour into baked pastry shell. Top with meringue.

SOUR CREAM RAISIN PIE — Rose Marie McKeown

1 c. sugar
1 T. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 1/2 c. sour cream
1 1/2 c. raisins
2 eggs (beaten)

Combine all and pour in large baked shell. Bake at 375° for 35 minutes.

CANDY BAR PIE — Shelley Purcell and Debbie Purcell

1/2 c. milk
20 to 25 marshmallows
2 Hershey almond bars (1.05 oz. each)
1 c. heavy cream (whipped or 2 c. prepared whipped topping)
1 (9 inch) graham cracker crust

Melt marshmallows with milk in double boiler; stir in almond bars until melted; set aside to cool. Add whipped cream or topping and fold into above mixture. Pour into pie crust and chill.

NORA GRAHAMS RAISIN PIE — Dolly Jennings

1 c. milk
1 egg yolk
1 c. sugar
1/2 c. raisins
1 tsp. butter
1 1/2 tsp. flour

Cook until thick and pour into a baked crust. Cover with meringue made with whites of egg beaten with 2 T. sugar. Brown slightly.

VANILLA CREAM PIE — Estella McKeown

2/3 c. sugar
1/2 tsp. salt
2 1/2 T. cornstarch
1 T. flour
3 c. milk
3 egg yolks
1 T. butter
1 tsp. vanilla

Mix in saucepan sugar, salt, cornstarch and flour. Stir in gradually the milk. Cook over moderate heat stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat. Slowly stir half the mixture into the egg yolks, slightly beaten. Then blend into hot mixture in saucepan. Boil 1 minute more stirring constantly. Remove from heat. Blend in butter and vanilla. Let cool. Pour in baked shell. This basic filling may be used for other flavors of pie such as raisin, coconut or banana. Makes a 9 inch pie.

FOR PERFECT MERINGUE FOR PIE:

3 egg whites
1/4 tsp. cream of tartar
6 T. sugar
1/2 tsp. flavoring

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar a little at a time. Continue beating until thick and glossy. Pile meringue onto pie filling being careful to seal onto edge of crust to prevent shrinking. If the filling is

Continued Next Page.

FOR PERFECT MERINGUE FOR PIE (Continued).

exposed to heat, it may "weep". NOTE: Remember too long baking and incomplete blending in of sugar causes "weeping". Stirring the cooked filling may cause it to weep. Bake 8 to 10 minutes at 400°.

SOUR CREAM PEACH PIE — Frankie Roland

1 unbaked pie shell
2 T. flour
1 c. brown sugar
Sliced fresh peaches
1/2 c. sugar
3 T. tapioca
1 c. sour cream

Mix 1/2 c. sugar, flour and tapioca together and spread over bottom and sides of unbaked pie shell. Mix brown sugar, sour cream and peaches together and pour into pie shell. Bake for 10 minutes at 400° and reduce temperature to 250° and continue baking for about 50 minutes.

CUSTARD RHUBARB PIE — Hazel Rhoads

4 c. rhubarb
2 c. sugar
5 level T. flour
1/8 tsp. salt
2 eggs (beaten)

Mix and put in unbaked pie crust. Bake at 425° for 15 minutes, then 375° for 45 minutes.

MAKES-ITS-OWN-CRUST COCONUT PIE — Wilma Rathbun

4 eggs
1 3/4 c. sugar
1/2 c. flour
1/4 c. oleo
2 c. milk
1 1/2 c. coconut
1 tsp. vanilla

Combine ingredients in order given. Mix well. Pour into a greased 10 inch pie pan. Bake at 350° oven for 45 minutes or until golden brown. The middle will appear rather soft. Properly done it will have a delicate crust over top sides and bottom. It will be solid enough to cut after it has cooled.

Dear Lord, be good to me, the sea is so wide and my boat so small.

VELVETY CUSTARD PIE — Margaret Warren

1/2 c. sugar
4 eggs (beaten)
1 tsp. vanilla
Dash salt
2 1/2 c. scalded milk
Sprinkle a little cinnamon and nutmeg on top

Scald milk and add to beaten eggs and sugar, vanilla, and salt. Sprinkle with cinnamon and nutmeg. Put in unbaked pie shell. Preheat oven to 475° and bake for 5 minutes, reduce heat to 350° and bake for 10 minutes or until knife comes out clean.

PECAN PIE — Betty Reed

1 c. sugar
2 T. flour
2 T. butter or oleo
3 eggs
Dash of salt
3/4 c. white corn syrup
3/4 c. pecans
1 tsp. vanilla
1 unbaked pie shell

Mix sugar and flour together. Melt butter over low heat in saucepan. Cool slightly. Add eggs and beat vigorously. Add sugar mixture and salt. Beat well. Add corn syrup and pecans and vanilla. Pour into pie shell. Bake at 325° for 45 minutes. Do not overbake.

SUPER MERINGUE — Florence Jensby

In a small saucepan put:
1 T. coranstarch (heaping)
2 T. cold water
Mix and add:
6 T. sugar

Stir to dissolve and add 1/2 c. boiling water. Continue to stir and cook until mixture boils and thickens. Set aside to cool. Beat 3 egg whites (medium) or 2 (large) a pinch of salt and 1 tsp. vanilla until fluffy on high mixer speed. Gradually add cooled cornstarch mixture. Continue beating until glossy. Pile on pie sealing edges. Bake at 350° for 20 minutes. Cool away from drats.

When we cannot find contentment in ourselves, it is useless to seek it elsewhere.

FOOL PROOF PIE CRUST — Estella McKeown

2 c. flour
1 c. Crisco
1 tsp. salt
1 egg
Water
1 tsp. vinegar

Mix flour, Crisco and salt until like corn meal. Put egg in cup and fill to 1/2 full with cold water. Beat and add 1 tsp. vinegar. Mix with flour mixture. Do not work dough. Makes 1 double crust and 1 single. I like to freeze crust, then bake. Bake at 375° until lightly browned.

NEVER FAIL PIE CRUST — Linda Dunn

1 lb. lard
4 c. flour
1 1/2 tsp. salt
2 tsp. baking powder
1 egg
2 T. vinegar
Cold water

Mix lard, flour, salt and baking powder. Then beat 1 egg with 2 T. vinegar in a cup and fill cup to top with cold water. Pour into mixture and blend. This may be stored in the refrigerator. (Do not freeze).

PIE CRUST — Margaret Warren

1 c. flour plus 2 T.
1/2 tsp. salt
1/3 c. cooking oil
2 T. cold water

Put all ingredients in bowl and mix with a fork, if to dry, add more oil not water. Roll out between wax paper. Bake at 400° until browned. Makes 1 crust.

FAVORITE PIE CRUST — Erma Gunn

4 c. sifted flour
1 T. sugar
1 1/2 tsp. salt
1 1/2 c. lard or Crisco
1 egg
1 T. vinegar
1/2 c. water

Blend flour, sugar and salt. Cut in lard or Crisco until particles are the size of peas. Beat egg, blend in vinegar and cold water. Sprinkle over flour mixture a tablespoon at a time tossing with a fork to mix. Gather dough together with fingers so that it cleans the bowl. Chill before rolling. Makes enough for 2 (9 inch) 2 crust pies and 1 (9 inch) pie shell.

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Meats Soups & Sauces

MEATS

A RECIPE FOR A DAY

Take a little dash of water cold
A little leaven of prayer
And a little bit of sunshine gold
Dissolved in morning air.

Add to your meal some merriment
And a thought of kith and kin
And then, as your prime ingredients,
A plenty of work thrown in.

But spice it all with the essence of love
And a little whiff of play;
Let a wise old Book and a glance above
Complete the well-made day.

CHICKEN BREASTS SUPREME

Mary Intermill Kuhlmann

Chicken breasts (2 per person)
Swiss cheese (1 slice for each breast)
Sliced mushrooms
Salt and pepper

Bone and skin the chicken breasts. Saute' them in margarine and salt and pepper. Place in a baking dish. Top each breast with a thin slice of Swiss cheese and sauteed mushrooms. Cover with foil and bake until done at 325°. Canned mushrooms, drained may be used.

SUNDAY CHICKEN

Bonnie Langer

2 c. instant rice
1 cut up chicken
Green chili strips
1 can celery soup
1 can mushroom soup
2 c. milk
1 pkg. dry onion soup mix

Grease flat pan (9x13 inch). Add the rice. Put chicken over rice and lay strips of chilies over chicken (these may be omitted). Mix soups and milk and pour over chicken. Sprinkle dry onion mix over top. Cover tightly with foil and bake 2 hours at 325°.

A hamburger by any other name costs more money.

CHICKEN LOAF — Grace Harvey

4 c. diced chicken
2 c. soft bread crumbs
1/4 tsp. paprika
1 tsp. salt
2 T. chopped pimiento
2 T. chopped celery
4 eggs (beaten)
2 c. milk and/or chicken stock
2 T. butter

Mix all ingredients together and pack into well greased pan. Bake at 375° for 45 minutes. Serve hot with gravy.

BARBECUE CHICKEN — Pearl Vestal

2 1/2 to 3 lb. chicken
1 envelope Lipton onion soup
1/2 c. tomato catsup
1/4 c. brown sugar
1/4 c. water

Place cut up chicken in crock pot, mix remaining ingredients and pour over chicken, cook on low heat 8 to 10 hours or overnight. Remove bones from chicken and serve chicken over cooked rice.

SWISS STEAK — Wilma Blair

1 1/2 lb. round steak (tenderized)
Flour (enough to coat pieces)
Sliced onions
1/2 c. grated cheese
Shortening
Salt and pepper
1 c. commerical sour cream and 1/2 c. water
Paprika

Dredge pieces of steak in flour, salt and pepper. Brown on both sides in hot shortening. Place slices of onion on each steak. Then spread sour cream over all. Add grated cheese on top and sprinkle with paprika and 1/2 c. water. Cover skillet and let simmer 1 1/2 hours, low heat or until tender.

SWEDISH MEATBALLS — Evonne Intermill

1 1/2 lb. ground beef
1/2 lb. ground pork
2 tsp. salt
1/2 tsp. pepper
1 egg
1 c. milk
2 c. bread crumbs
3 T. onion

Soak bread crumbs in milk. Saute' onion in melted margarine. Add onions and other ingredients and mix well. Form small meatballs and brown lightly. Make thin gravy from extract of meat and simmer meatballs 1 hour or put in oven at low temperature, 325° for 1 hour.

If it were not for your friends, you'd be a stranger.

MEATBALLS AND RICE — Ruth Konvalin

1 lb. hamburger
1 small onion (minced)
1 c. Minute Rice
1/2 tsp. salt
Dash of pepper
1/2 c. tomato juice
1 egg
2 additional c. tomato juice
1 tsp. sugar

Mix first 7 ingredients together and form in balls. Place in frying pan and add additional tomato juice and sugar. Cook for 20-25 minutes.

MEATBALLS — Lynette McKeown

1 1/2 lb. hamburger
1/2 c. rice
Chopped onion
Salt and pepper

Make into balls and put in pan and cover with sauce.

SAUCE:
1 can tomato soup
1/2 can water
1/4 c. brown sugar
1 tsp. mustard
1 tsp. catsup
1 T. vinegar
2 T. barbecue sauce

Bake in 9x13 inch pan for approximately 1 hour at 350°.

BARBECUED MEATBALLS — Melanie Dunn

1 1/2 lb. ground beef
3/4 c. oatmeal
1 c. milk
3 T. chopped onion
1 1/2 tsp. salt
2 T. Worcestershire sauce
3 T. vinegar
2 T. chopped onion
2 T. sugar
1 c. catsup
1/2 c. water

Mix first 5 ingredients and make into balls and saute' until brown. Mix next 6 ingredients and pour over the meatballs and simmer 20 minutes.

EASY BEEF SALAMI — Lorene Behrends

5 lb. lean ground beef
1/4 c. curing salt
4 T. dry red wine
2 T. liquid smoke
1 1/2 tsp. garlic powder
2 tsp. red pepper flakes
1 1/4 tsp. ground cumin
2 T. brown sugar

Mix all the ingredients together in a large bowl. Then dig in with both hands and blend the seasonings thoroughly through the meat. Be particularly careful with the curing salt; its a

Continued Next Page.

EASY BEEF SALAMI (Continued).

good idea to sprinkle on a little, mix it in, and then sprinkle on a little more and mix it in. You want an even distribution to insure an even cure. Pack the meat down tightly in the bowl to eliminate any air pockets. Cover bowl and leave the mixture in the refrigerator for at least 24 hours, preferably a bit longer to allow the spices to permeate the meat and the curing salt to do its job of flavoring and producing a nice red color.

Bake the salami rolls on a rack in a slow oven at 225° for 4 hours, rolling them back and forth every once in a while so they don't flatten out on one side. Then allow to cool until you can handle them comfortably. Remove netting or whatever you put meat in and dry thoroughly with paper towel. Slice thin and enjoy.

BARBECUE (Sloppy Joes) — Melanie Dunn

2 lb. hamburger
1 tsp. salt
Dash of pepper
1 c. catsup
1/2 c. vinegar
1 c. water
1/3 c. brown sugar
3 T. Worcestershire sauce
1 T. mustard
1 medium onion (chopped)
2 T. butter

Brown hamburger. Add rest of ingredients and simmer until flavor goes through and onion is tender or longer. Serve on hamburger buns.

SLOPPY JOES (So easy and so good). — Bonnie Langer

1 lb. ground beef
1 T. shortening
1 1/2 c. tomato juice
2 tsp. chili powder
2 T. flour or corn meal
1 tsp. salt
2 T. brown sugar
1 T. Worcestershire sauce

Brown meat in shortening, then drain. Add rest of the ingredients and simmer slowly for 15 to 20 minutes.

BARBECUED HAMBURGER — Avis Ross

1 lb. hamburger
1 c. diced potatoes
2 T. Worcestershire sauce
1 tsp. salt
1/2 c. milk
1/2 c. catsup
2 tsp. mustard
A little pepper

Mix all together and cook in a greased skillet.

PIGS IN THE BLANKET

Phyllis Ross

1 lb. hamburger
1 small onion (minced)
1/4 tsp. pepper
3/4 c. tomato juice
1 tsp. salt
1/2 tsp. Worcestershire sauce

Make your favorite biscuit dough. Roll to 1/4 inch thick and cut into 4 inch square. Place some meat mixture in center of each square. Fold over dough so meat is covered. Place in pan and bake at 425° for 40 minutes. Makes 8 pigs.

BARBECUED BEEF

Velda Dahl

3 lb. chuck roast
14 oz. bottle catsup (1 1/2 c.)
1 medium onion
1/2 c. celery
2 T. brown sugar
2 T. vinegar
2 T. Worcestershire sauce
1 c. water
2 tsp. prepared mustard
1 tsp. liquid smoke

Brown meat on top of stove, roast it uncovered in 325° oven, allow 40 minutes to the pound. Let cool a bit and shred with fork. Remove any fat. Mince onion and celery fine. Put them in a large pan with all other sauce ingredients and simmer 10 minutes. Add beef and heat thoroughly. Makes 18 to 20 open faced sandwiches. Freezes well.

MEAT LOAF SUPREME

Letha Broyles

2 eggs
1 c. milk
1 small onion (finely diced)
Salt (to taste)
1 T. prepared mustard
2 T. brown sugar
2 c. soft bread crumbs
1 lb. ground beef
1 lb. ground ham
1/2 lb. ground pork

Blend together eggs, milk, onion, mustard, seasoning, brown sugar and bread crumbs. Add this to the meat mixture and mix well. Shape into a loaf. Garnish with pineapple slices and maraschino cherries if desired. Bake one hour at 350° basting occasionally. Serves 8 to 10. For convenience mix and freeze.

You're an old timer if you remember when the coffee break was lunch.

HAM LOAF FOR 50 — Ruth Konvalin

9 lb. hamburger
3 lb. ground ham
Onions (to taste)
8 eggs
1 lb. soda crackers (crushed)
Salt and pepper (to taste)
Enough catsup and water or tomato juice to make it hold together

SAUCE:
1/2 lb. brown sugar
1/2 c. oleo
1 c. vinegar
1/4 c. mustard

Mix all ingredients. Form into loaves and bake at 350°, pouring off accumulated grease. Mix sauce ingredients and bring to a boil. Pour sauce over loaves 1/2 hour before removing from oven. Bake about 1 1/2 to 2 hours.

DELICIOUS HAM LOAF — Hildreth Russell

1 lb. ground cured ham
1 1/2 lb. ground fresh lean pork
2 eggs
1 c. milk
1 c. bread crumbs

SAUCE:
1/2 c. brown sugar
1/2 c. vinegar
1/2 c. water
1/2 T. mustard

Beat eggs. Add milk. Pour over meat and mix well. Add bread crumbs and mix well. Put in greased loaf pan. Pour sauce over meat and bake at 350° for 1 1/2 hours. Baste every half hour. Serves 6.

HAM LOAF — Avis Ross

1 lb. hamburger
3 c. Wheaties
1 c. milk
1 tsp. salt
2 lb. ground ham
2 well beaten eggs
1/8 tsp. pepper

Bake 1 1/2 hours at 350°. Makes 8 servings. Just before done pour topping over patties.

TOPPING:
4 T. brown sugar
2 tsp. prepared mustard

Thin with pineapple juice. Rub top of patties with this mixture, but don't do it very long before done or they will get too brown.

HAM LOAF

Estella McKeown

1 1/2 lb. ham (ground)
1/2 c. barbecue sauce (Krafts, add water to make 1 c.)
1 egg
1 c. oatmeal
1 lb. ground beef

Make in small molds, (for individual servings). Bake 1 1/2 hour at 350°. Last 15 minutes make topping.

TOPPING:

4 T. brown sugar
2 tsp. prepared mustard

Thin with pineapple juice.

SWEDISH HAM BALLS

Zatha Wilson

1 lb. ground ham
1 1/2 lb. ground pork
1 c. milk
2 c. crumbs
2 beaten eggs
1 tsp. dry mustard
1 c. brown sugar
1/2 c. water
1/2 c. vinegar

Combine meats, crumbs and milk. Mix and form into balls. Place in large baking pan. Combine remaining ingredients and stir until sugar is dissolved. Pour over balls. Bake in a slow oven at 325° for 1 hour. Baste frequently.

BARBEUCED RIBS

Phyllis Doyle

3 to 4 lb. ribs (cut in pieces)
1 lemon (can use lemon juice)
1 onion
2 c. water
1 c. catsup
1/3 c. Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes Tabasco sauce

Place ribs in shallow pan, meaty side up. On each piece of rib lay a slice of onion. Roast at 450° F. for 30 minutes. Combine remaining ingredients and bring to a boil. Pour sauce over ribs and continue roasting at 350° until meat is tender. Baste ribs with sauce every 15 minutes while cooking. If sauce gets too thick add a little water.

GINGERED SPARERIBS

Ortha Leece

3 lb. spareribs
1/2 c. brown sugar
1 envelope dry Italian salad dressing mix
1 tsp. celery salt
1 1/2 tsp. ginger
1/2 c. catsup
1/4 c. vinegar
1/2 c. water

Precook ribs for 1 1/2 hours at low heat on rack. Combine

Continued Next Page.

GINGERED SPARERIBS (Continued).

first 4 dry ingredients. Stir together catsup, vinegar, water and add to dry ingredients, mix well and pour over spareribs and return to oven and bake 30 minutes at 325°.

BARBECUED RIBS — Phyllis Doyle

3 to 4 lb. ribs (cut in pieces)
2 c. water
1/3 c. Worcestershire sauce
1 tsp. salt
1 lemon
1 onion
1 c. catsup
1 tsp. chili powder
2 dashes Tabasco sauce

Place ribs in shallow pan, meaty side up. On each piece of rib lay a slice unpeeled lemon and a slice of onion. Roast at 450° F. for 30 minutes. Combine remaining ingredients and bring to a boil. Pour sauce over ribs. Continue roasting at 350° until meat is tender. Baste ribs with the sauce every 15 minutes, while cooking. If sauce gets too thick add a little water.

SUMMER SAUSAGE — Wilma Purcell

2 lb. ground beef
1 c. warm water
1/4 tsp. garlic powder
1 tsp. onion flakes
1/2 tsp. dry mustard powder
2 T. liquid smoke
3 T. Morton's Tender Quick salt

Combine ingredients. Mix well and shape in a roll about 2 inches around. Wrap in foil shiny side in. Refrigerate 24 hours. Poke holes in foil with toothpick. Lay on a rack over a pan (such as a broiler pan), with 1/2 c. of water in it. Bake 90 minutes at 325°. Serve hot or cold.

SUMMER SAUSAGE — Donna Marr

4 lb. hamburger
5 rounded tsp. Mortion's Sugar Cure
2 tsp. black pepper
1 T. liquid smoke
2 c. quick oatmeal
1 c. water

Stir until all ingredients are blended together. Cover and refrigerate for 4 days. Stir mixture once each day. Shape into 4 rolls. Bake on broiler pan in oven for 4 hours at 175°, turn meat after it has cooked 2 hours.

Patience is sometimes simply a case of not knowing what to do.

SUMMER SAUSAGE

Erma Gunn

2 lb. hamburger
1 c. water
1 1/2 tsp. liquid smoke
2 T. Tender Quick salt
1/2 tsp. onion powder
Pinch of salt
Pinch of garlic powder
Pinch of pepper

Mix all ingredients and form into 3 oblong rolls. Wrap in plastic wrap and refrigerate for 24 hours. Remove wrap, and place in broiler pan. Bake 1 hour and 45 minutes in 300° oven. Cool and rewrap in plastic wrap and refrigerate.

HOT DOG BURGERS

Gale Rathbun

1 lb. bologna
3/4 lb. sharp American cheese
1/4 c. mustard
1/3 c. mayonnaise
1 T. minced onion
1/4 c. chopped sweet pickle

Grind bologna and cheese. Add remaining ingredients and mix. Put in hot dog buns and wrap in foil. Bake at 325° for 25-30 minutes. Or place spread on bread. Broil open face style until browned and cheese is melted, 3 to 5 minutes.

BRONCO'S

Ruth Konvalin

1 c. sifted enriched flour
2 T. sugar
1 1/2 tsp. baking powder
1 tsp. salt
2/3 c. yellow corn meal
2 T. shortening
1 slightly beaten egg
3/4 c. milk
1 lb. (8 to 10) frankfurters

Sift together all dry ingredients and cut in shortening until mixture resembles fine crumbs. Combine egg and milk and add to dry mixture. Insert wooden skewer into end of frankfurters and cover with batter. Fry in deep fat at 375° until brown for 4 to 5 minutes.

The young and the old have the answers. Those in between are stuck with the questions.

BEEF JERKY — Evonne Intermill

1 1/2 to 2 lb. boneless beef (partially frozen)
1/4 c. soy sauce
1 T. Worcestershire sauce
1/4 tsp. garlic powder
1/2 tsp. onion powder
1 tsp. hickory smoke flavored salt

Use lean cut of beef. Trim and discard all fat from the meat. Cut in 1/8 to 1/4 inch thick slices. Combine remaining ingredients. Add meat strips and thoroughly coat all surfaces. Let stand 1 hour or cover and refrigerate overnight. Drain meat strips. Arrange close together but not overlapping on oven racks or cake racks set in shallow baking pans. Dry meat at lowest oven temperature 150° to 200°, with oven door slightly open. The meat will turn brown, feel hard and dry to the touch. It will take 5 to 7 hours. When dry, pat off any beads of fat. Let cool and store in plastic bags or close fitting jars. Makes about 1/2 lb.

GREEN CHILI CASSEROLE — Jocelyn Barry

1 lb. hamburger
1 lb. Velveeta cheese (grated)
1 onion (medium, finely chopped)
1 can green chilies (4 oz.)
1 can cream of chicken soup
1/2 c. milk
8 tortilla shells (uncooked)

Brown hamburger, chop onions, chop chilies and grate cheese. Mix the milk and soup together. Layer shells, hamburger, cheese, onions, and chilies in that order. Repeat, ending with shells on top. Pour soup mixture over top. Bake at 325° for 45 minutes.

SOUPS - SAUCES

It is not wise to gripe and gripe
Because you'll find it's true
That those inclined to BEEF too much
Are always in a STEW.

HAMBURGER VEGETABLE SOUP

1 1/2 lb. ground beef
1 onion (grated)
2 c. grated carrots
1 c. chopped celery
2 c. diced potatoes
4 c. tomato juice
3 c. water
1/3 c. uncooked rice
1 tsp. salt
1/4 tsp. sweet basil,
1/4 tsp. oregano, 1 bay leaf

Continued Next Page.

HAMBURGER VEGETABLE SOUP (Continued).

Cook together the beef and onion. Drain well. Add rest of ingredients and simmer for 1 1/2 hour. Carrots should be grated coarsely. Remove bay leaf before serving.

CHILI SOUP — Wilma Rathbun

2 lb. hamburger
2 onions
46 oz. can tomato juice
2 cans chili beans in chili sauce
Chili powder (to taste)

Brown hamburger and onion and drain. Add tomato juice, chili beans, chili powder, salt and pepper to taste. Simmer 25 minutes or longer.

BROCCOLI CHEESE SOUP — Pat Intermill Kendall

2 c. milk
1 1/2 T. flour
1 T. butter or oleo
1/2 tsp. salt
2 T. chopped onion
1/8 tsp. pepper
1/4 tsp. herb seasoning
1 to 2 c. processed cheese food (diced)
2 chicken bouillon cubes
2 c. hot water
1 c. broccoli (cooked and chopped)

Make a white sauce of the first 4 ingredients. Add chopped onion, pepper and herb seasoning. Cook until thick. Add cubed cheese, stirring until melted. Remove from heat. Dissolve the bouillon cubes in the hot water. Add to cheese mixture. Add chopped broccoli. Heat to serving temperature. Sprinkle with paprika.

PLAZA III STEAK SOUP — Betty Reed

1 stick oleo
1 c. flour
1/2 gallon water
2 c. ground beef (lean)
1 c. chopped onions
1 c. chopped carrots
1 c. chopped celery
2 c. frozen mixed vegetables
1 can tomatoes
1 T. Ac'cent
2 T. beef base
1 tsp. black pepper

Melt oleo and whip in flour to make smooth paste. Stir in water. Saute' 2 c. ground beef, drain off grease and add meat to soup. Par boil onions, carrots, celery and mixed vegetables and add to soup. Add tomatoes and remainder of seasoning. Simmer slowly several hours. Freezes well. Do not add salt.

CHICKEN VEGETABLE SOUP

Avis Ross

1 (5 or 6 lb.) chicken
Water
2 c. diced potatoes
1 c. chopped carrots (cut fine)
1/2 c. diced celery
1 medium onion (chopped)

Cook the chicken in water to make one gallon of broth. Bone and cut up. Cook the vegetables and combine with broth and chicken.

ELEPHANT STEW

1 elephant
2 pick up loads of onion
Salt and pepper
30 gallons water
Potatoes and carrots
2 rabbits (optional)

Cut the elephant into small bite sized pieces. This should take about 2 months. Cover with water, add vegetables, salt and pepper to taste. Cook over kerosene stove for about 4 weeks at 465°. This will serve about 3,800 people. If more are expected, the 2 rabbits may be added, but do this only if necessary, as most people do not like to find hare in their stew.

EASY AND QUICK SPAGHETTI SAUCE

Ruby Burge

1 lb. ground beef
1 small onion (chopped)
1 can tomato sauce
1 can tomato paste
1 c. water
1/4 c. sugar
Salt and pepper (to taste)
1/2 c. catsup
1 bay leaf
1 tsp. oregano
1/2 tsp. margarine
1 clove garlic
1/2 tsp. cumin seed
1/2 tsp. powdered sage

Brown ground beef and onion in large skillet. Add remainder of ingredients and mix together. Cover and simmer until ready to use, at least 1/2 hour.

BARBECUE SAUCE FOR RIBS OR STEAK

Kaye Konvalin

1 c. ketchup
1/2 c. water
1/4 c. vinegar
1/4 c. green pepper (chopped)
1/4 c. onion (chopped)
1 1/2 T. Worcestershire sauce
1 T. prepared mustard
2 T. brown sugar
1/2 tsp. salt
1/8 tsp. pepper

Combine all ingredients in a saucepan. Bring to a boil and simmer gently for 5 minutes. Pour hot sauce over meat and cover tightly. Bake at 325° for 2 hours. Spareribs: Place ribs in a large baking pan and brown in oven on both sides. Season lightly.

Continued Next Page.

BARBECUE SAUCE FOR RIBS OR STEAK (Continued).

Drain off excess grease. Pour sauce over meat, cover and bake.

Round steak: Cut approximately 4 lb. of round steak into serving size pieces. Brown steak in a large skillet and lightly season. Place steak pieces into a large casserole. Pour hot sauce over, cover and bake.

BARBECUE SAUCE — Frankie Roland

1 c. catsup
3 T. liquid smoke
1 c. water
3 T. brown sugar
1/2 tsp. red pepper
4 tsp. dry mustard
1 T. vinegar
2 tsp. garlic salt or 5 tsp. garlic sauce
1 T. Worcestershire sauce

Cook 15 minutes, really good!

BEEF MARINADE

1/2 c. wine vinegar
1/3 c. soy sauce
2 T. oil
1/2 tsp. garlic salt
1/2 tsp. basil leaves
1/2 tsp. Ac'cent (optional)
1/2 tsp. pepper
2 T. lemon juice

Mix together. Makes about 2 cups for 3 pounds meat. (Especially good for shish-kebabs).

CHICKEN SOUP DUMPLINGS (Danish) — Mabel Andreasen

3 c. water
1 stick oleo
2 c. flour
4 eggs

Bring to a boil the water and oleo, add 2 c. flour all at one time, stir and bake on top of stove in skillet until it slips the sides, then beat in one at a time the 4 whole eggs, or more if desired. Drop by tablespoon in hot soup.

HOMEMADE NOODLES — Estella McKeown

Beat until light (very light):
3 egg yolks
1 whole egg
Beat in:
3 T. cold water
1 tsp. salt
Stir in and work with hands:
2 c. sifted flour

Makes 6 cups or 10 oz. Divide dough into 3 parts. Roll out

Continued Next Page.

HOMEMADE NOODLES (Continued).

each piece as thin as possible (paper thin) on lightly floured board. Place between 2 towels until dough is partially dry. Roll up dough as for jelly roll. With sharp knife cut as desired with (1/8 inch for fine noodles, 1/2 inch for broad noodles). Shake out the strips and allow to dry before using or storing. Will keep for long time in refrigerator.

MUSHROOM DRESSING FOR 15 LB. TURKEY

Bernice Wilde
From the kitchen of
Eileen Reed Wilson

1 c. butter or oleo
2 (4 oz.) cans mushrooms (slices or pieces)
1/2 c. chopped onion
12 c. bread crumbs
1 c. chopped celery
1/4 c. chopped parsley
1 1/2 tsp. salt
1/4 tsp. pepper
1 tsp. poultry seasoning
Liquid from boiling the neck and giblets

Melt the shortening. Add mushrooms, onion and celery. Cook until tender. Add bread, parsley, salt, pepper and seasoning. Mix lightly. Add liquid from boiled neck and giblets of turkey.

SHAKE AND FRY (OR BAKE) (for chicken or pork) Nita Wilson

2 c. fine crumbs (of toasted bread)
1 c. flour
1 tsp. poultry seasoning
2 tsp. salt
1/2 tsp. pepper
1/4 tsp. paprika
Onion or garlic salt (if wanted)
1/4 c. Crisco oil

Mix well. Store in glass jar in refrigerator until needed.

BREADING MIX

Lindel Barry

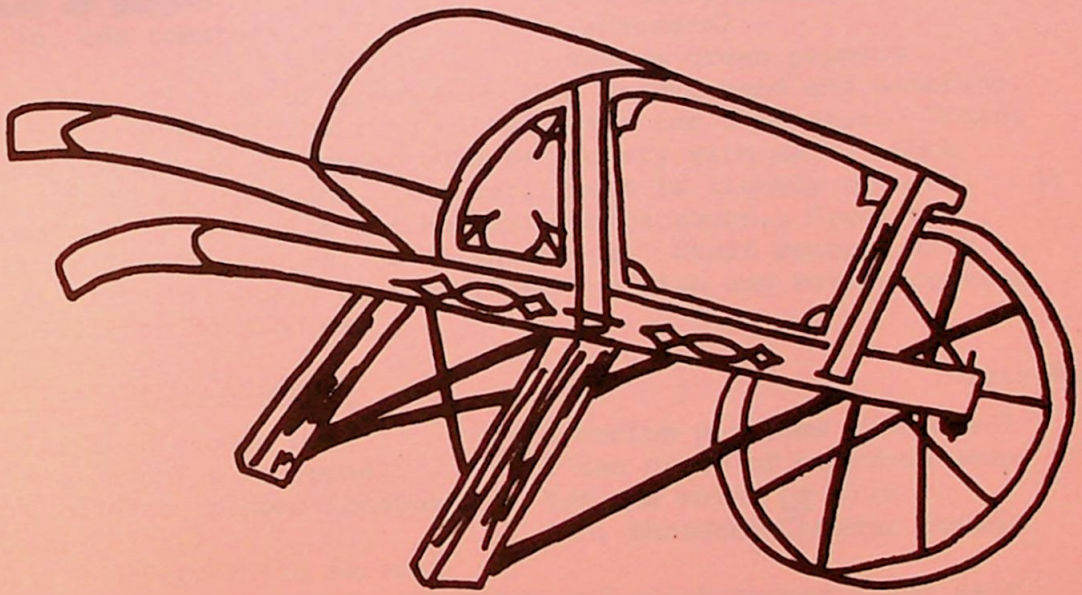
4 c. dry bread crumbs (fine)
1 T. salt
1 tsp. pepper
1/2 c. vegetable oil
1 T. paprika
1 T. celery salt

Blend spices; blend with bread crumbs. Mix in oil. Store in refrigerator. Put small amount in bag and shake on chicken or pork.

The man who never makes a mistake must get tired of doing nothing.

. . . . .

Main dishes & Casseroles



MAIN DISHES

RECIPE FOR A HOME

Half a cup of friendship and a cup of thoughtfulness creamed together with a pinch of tenderness. Beat very lightly in a bowl of loyalty with a cup of faith and one of hope and one of charity. Be sure to add a spoonful of gaity that sings and one of the ability to laugh at little things. Moisten with sudden tears of heartfelt sympathy. Bake in a good natured pan. Serve repeatedly.

STUFFED GREEN PEPPERS

Kaye Konvalin

1 lb. hamburger
1/3 c. chopped onion
1/2 tsp. salt
Dash of pepper
1 lb. can tomatoes
1/2 c. water
1/2 c. uncooked Minute Rice
1 tsp. Worcestershire sauce
4 oz. sharp American cheese (shredded)
6 medium green peppers

Cut off tops of green peppers. Remove seed and membrane. Precook peppers in boiling salted water for 5 minutes. Drain. Sprinkle inside of pepper cups generously with salt. Cook seasoned hamburger and onion until meat is lightly browned. Add tomatoes, water, rice and Worcestershire sauce. Cover and simmer for 15 minutes. Stir in cheese. Stuff peppers with meat mixture. Stand upright in baking dish and bake uncovered at 350° for 20 minutes.

BETTY'S BEEF CASSEROLE

Betty Reed

1 lb. lean ground beef
1 medium onion (chopped)
1/4 c. green pepper (chopped) (or celery)
Salt and pepper (to season)
6 medium potatoes (shredded)
1 can cream of mushroom soup
1/4 can water or milk
1 c. shredded Cheddar cheese

Brown ground beef with onion and green pepper. Add salt and pepper. Add shredded potatoes to the meat mixture and cook until potatoes are nearly tender. Add mushroom soup and liquid and place in casserole. Top with shredded cheese. Bake in 350° oven until browned and cheese is melted, approximately 30 minutes. Yields 8 servings.

ENCHILADA AND TACO FILLING — Doris Worm

1 lb. ground beef
1/4 c. water
3 T. flour
1/4 c. chopped onion
1 c. chopped tomatoes
1 clove garlic (chopped) or
1/8 tsp. garlic powder
1 T. chili powder
1 tsp. cumin
1 1/2 tsp. salt
1 tsp. black pepper

Cook ground beef and water in heavy skillet until half cooked. Sprinkle the flour over meat. Add rest of ingredients and cook over low heat for 10 minutes. For tacos: Fill shells with meat mixture, top with chopped lettuce, tomatoes and cheese. For enchiladas: Mix 1 pkg. enchilada sauce according to directions. Heat flour tortilla shells, one at a time in sauce until warm. Fill with meat mixture and roll up and put into flat casserole or 10x13 inch pan. When shells are filled, pour remaining sauce over top. Cover with cheese and bake until cheese melts, about 15 minutes at 350°.

QUICKIE MEAL (Vegetable meat and dumplings) — Ruth Konvalin

1 lb. hamburger
1 small onion (chopped)
2 or 3 carrots (sliced)
2 or 3 potatoes (chopped)
Water
Salt and pepper (to taste)
1/2 c. catsup
1 rounded tsp. cornstarch
2 to 3 c. Bisquick
1 egg
1/2 c. milk

Brown in a skillet the hamburger and onion. Add the carrots and potatoes then water to cover, salt and pepper to taste, and the 1/2 c. catsup. Cook until done and add extra water if necessary and thicken with the cornstarch. Make dumplings of the Bisquick, egg and milk and pour this mixture over the top when served. Add a tossed salad and relish tray to your meal and how about a piece of pie to top if off?

HAMBURGER CASSEROLE — Kaye Konvalin

1 lb. hamburger
1/2 c. chopped onion
1/2 tsp. salt
Dash of pepper
1 (1 lb.) can cut green beans (drained)
1 small can tomato soup
5 or 6 medium potatoes (cooked)
1/2 c. milk
1 beaten egg

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HAMBURGER CASSEROLE (Continued).

Cook hamburger and onion until meat is lightly browned. Add salt and pepper. Add drained beans and soup and pour into a 1 1/2 quart casserole. Mash potatoes while hot with milk and egg and season with salt and pepper. Spoon in mounds over meat. Bake at 350° for 30 minutes.

Optional: Slices of Velveeta cheese. Melt on top the last 5 minutes of baking, adds to the flavor.

LASAGNE — Gale Rathbun

1 lb. ground beef
1/2 lb. ground lean pork
3/4 c. chopped onion
1 clove minced garlic
1 can (15 oz.) tomato sauce
2 T. parsley flakes
2 T. sugar
1 tsp. salt
1 tsp. basil leaves
3 c. (24 oz.) cottage cheese
1/2 c. Parmesan cheese
1 T. parsley flakes
1 1/2 tsp. salt
1 tsp. oregano
8 oz. lasagne noodles (cooked, drained)
3/4 lb. (12 oz.) shredded mozzarella cheese
1/2 c. Parmesan cheese

Cook and stir meat, onion, garlic in large skillet, until brown, drain fat. Add tomato sauce, 2 T. parsley, sugar, 1 tsp. salt, basil. Heat to boiling, stirring occasionally. Reduce heat, simmer uncovered 1 hour. Meanwhile mix cottage cheese, 1/2 c. Parmesan, 1 T. parsley, 1 1/2 tsp. salt, oregano. In ungreased (13x9x2 inch) baking dish, layer 1/4 each of noodles, meat mixture, mozzarella, and cottage cheese mixture. Repeat 3 times ending with meat sauce on top. Bake 45 minutes at 350° F. Add 10-15 minutes if dish has been refrigerated. For easier cutting let dish stand 15 minutes after removing from oven. Cut in 12 servings, 3 inch square. Serve with Italian bread and tossed salad.

WESTERN CASSEROLE — Letha Fuller

1 lb. ground beef (browned)
1 lb. can whole corn (drained)
1 lb. can kidney beans (drained)
1 can tomato soup
1 c. shredded Cheddar cheese
1 T. minced onion
1/2 tsp. chili powder
1 can biscuits
2 T. melted butter
1/4 c. corn meal

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WESTERN CASSEROLE (Continued).

Mix together in a 2 quart casserole beef, corn, beans, soup, cheese, onion and chili powder. Bake uncovered in hot oven (400°) until heated through. Dip biscuits in butter, then in corn meal. Place around edge of casserole. Bake 20-25 minutes longer until biscuits are golden brown.

RUNZAS — Evonne Intermill

FILLING:

1 1/4 lb. ground beef
1 medium head cabbage
1 c. chopped onions
Cheese

DOUGH:

3 1/2 c. flour
1 c. milk
1/2 stick oleo
1 pkg. yeast
2 T. sugar
1/2 tsp. salt
2 eggs (beaten)

Dough: Scald milk, add oleo. Stir and cool. Add yeast. Let set 10 minutes, then add sugar, salt and eggs. Beat in flour. Knead. Let rise, punch down, let rise again. Roll out in 16x16 inch squares 1/4 inch thick. Cut into 4 inch squares. Put on each square about 1/3 cup of filling which has been chilled, 1/2 slice of cheese may be put on top of filling if desired. Bring corners to top and seal. Place seam side down on oiled cookie sheet. Bake 20-25 minutes at 350°.

Filling; Cook and stir ground beef in deep skillet about 10 minutes. Add cabbage and onion. Steam until tender. Chill. These can be frozen and reheated. A can of sauerkraut may be substituted for cabbage. It should be drained and chopped.

CABBAGE AND HAMBURGER HOT DISH — Mabel Andreasen

1 lb. lean hamburger
1 can tomato soup
3/4 can water
1 medium onion (chopped)
1 head coarsely shredded cabbage

Saute' hamburger with onion thoroughly but not brown. In casserole place a layer of cabbage (which I have cooked until wilted), then meat and onion mixture and top with tomato soup which has been diluted with water. Bake in moderate oven at 350° for approximately 1 1/2 hours until done.

BEAN BAKE

Vergie Howe

1 can pork and beans
1 can large lima beans
1 can small lima beans
1 can kidney beans
1/2 lb. hamburger
1/2 lb. bacon
1/2 onion (chopped)
1/2 c. catsup
1/2 c. brown sugar
1/4 c. vinegar

Cook bacon and add hamburger and onion and cook. Then drain and add catsup, brown sugar and vinegar. Mix with beans that have been drained and simmer for a while or put in crockpot for a couple hours. If too dry, add some of the liquid from beans.

CRAZY CRUST DINNER

Kathleen Purcell

CRAZY CRUST:

1/2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1/4 c. solid shortening
1/2 c. dairy sour cream
1 egg

MEAT FILLING:

1 lb. ground beef (lightly browned and drained)
1 tsp. salt
1 tsp. oregano
1/4 tsp. garlic powder
1/2 c. chopped onion or 1 T. instant minced onion
1 (6 oz.) can tomato paste
1 to 1 1/2 c. shredded mozzarella cheese

Combine all ingredients for crust in bowl. Stir until blended, about 60-70 strokes. (Batter will be slightly lumpy). Spread batter thinly on bottom and thickly up sides of lightly greased and floured 9 inch pie pan. Prepare meat filling by combining all ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 to 28 minutes at 425° until crust is golden brown. Sprinkle with cheese; return to oven to melt cheese. Cool 5 minutes before serving. Crust may be covered and refrigerated, unfilled, up to 12 hours before filling and baking.

There are two days of each week we should not worry about- yesterday and tomorrow. Be thankful for today and the joys it brings.

HAMBURGER RICE CASSEROLE

Cindy Purcell

1 c. uncooked rice
1 medium onion (chopped)
1 1/2 lb. ground beef
1 tsp. salt
1 T. Worcestershire sauce
1/4 tsp. pepper
3/4 c. catsup
1/2 can tomato soup
1/4 c. water
1/2 c. to 1 c. grated cheese (I prefer mozzarella)

Cook rice. Brown ground beef and drain. Add onion, salt, pepper, Worcestershire sauce, catsup, soup and water. Simmer about 5 minutes. Put rice in greased casserole and spoon meat sauce over it. Bake about 30 minutes at 350°. Remove from oven and sprinkle with grated cheese. Return to oven and bake until cheese melts and starts to bubble.

NOODLE CASSEROLE

Iva Rothchild

1 large onion (diced)
1 lb. ground beef
1 (8 oz.) pkg. noodles
2 cans cream of celery soup
Grated cheese
5 beaten eggs

Brown onion in oleo. Add ground beef, salt to taste and brown. Boil noodles in salt water and drain. Heat celery soup and add to meat noodle mixture. Put in greased casserole and sprinkle with grated cheese. Pour beaten eggs over top and bake at 350°. The above may be prepared ahead and refrigerated. When ready to bake pour eggs over top.

CHINESE HAMBURGER CASSEROLE

Joan Diamond
From the kitchen of
Edith Baringer

2 lb. ground chuck
2 cans cream of chicken soup
1 can water chestnuts (undrained)
1 c. chopped green pepper
1 c. chopped celery
1 c. chopped onion
1/2 c. raw rice
1 1/2 c. water
1 can Chinese noodles (one may substitute a can of mushroom soup in place of chicken soup)

Cook and drain ground meat and add the 2 cans cream of chicken soup with 1 1/2 c. water. Then add the water chestnuts. Mix gently. Then add chopped green pepper, celery, and onion. If fresh onions are used also add the green tops. Add raw rice, either white or wild and put in 13x9 inch greased baking dish. Bake 30 minutes. Sprinkle Chinese noodles over top and bake 10-15 minutes longer.

MULLIGAN STEW — Carrie Rothchild

1 lb. cured ham
2 lb. hamburger
12 large potatoes
5 large onions
1 qt. tomatoes
1 can peas
2 cans pork and beans
2 cans corn

Slice and fry the potatoes. Brown onions. Mix and fry meat stirring until brown. Place in large pan adding rest of ingredients. Mix lightly. Season to taste and bake 1 1/2 to 2 hours in medium oven. This can be frozen.

WEEKDAY CASSEROLE — Estella McKeown

Good way to use roast beef leftovers.
2 c. ground beef
Grind 1 or 2 raw potatoes and 1 carrot, add some onion. Season with salt and pepper and add leftover gravy or you can add 1 can onion soup undiluted. Bake about 1 hour between 325°-350°,

TATER TOT CASSEROLE — Carrie Thomas

1 lb. hamburger
1 can cream of chicken soup
1 lb. pkg. frozen Tater Tots

Press beef into 8x8 inch pan. Pour soup over beef. Layer Tater Tots over top. Bake 1 1/2 hour in 350° oven. Onions can be placed over beef if desired.

HAMBURGER VEGETABLE CASSEROLE — Iva Rothchild

1 lb. ground beef
4 or 5 medium potatoes
1 can peas
3 or 4 carrots
1 small onion (or onion powder)
1 can cream of celery soup

Brown beef and drain off fat. Layer potatoes, carrots and peas using the liquid from peas. Add hamburger, then pour cream of celery soup over top. Bake about 1 hour or until vegetables are done.

Education - what you get from reading the fine print.
Experience - what you get from not reading it.

BEEF AND CABBAGE CASSEROLE

Linda Dunn

1 1/2 lb. ground beef
1 c. chopped celery
3/4 c. chopped onion
2 T. flour
1 (No. 303) can tomatoes
1 (8 oz.) can tomato sauce
1 1/2 tsp. salt
1/4 tsp. pepper
4 c. coarsely chopped cabbage
2 c. thinly sliced potatoes
2 c. bread cubes
2 T. melted butter

Brown beef, celery and onion. Stir in flour, tomatoes, sauce, salt and pepper. Bring to boil. Remove from heat. Alternate layers of meat mixture, cabbage and potatoes in large casserole. Cover and bake at 375° for 1 hour. Combine bread cubes and melted butter. Top casserole with this and return to oven. Cover and brown 10 minutes longer.

CHILI-GETTI CASSEROLE

Charlotte Herrmann

1 1/2 lb. ground beef
1 medium onion (chopped)
1/2 tsp. chili powder
1 T. Worcestershire sauce
Salt and pepper
2 c. uncooked spaghetti
1 can chili beans
3 c. tomato juice

Brown ground beef and onion, add chili powder, Worcestershire sauce and salt and pepper. Put 1/2 of meat in casserole, add chili beans and spaghetti, cover with rest of meat. Pour tomato juice over all. Bake at 350° for 1 1/2 hours.

SUPPER ON A BREAD SLICE

Marilyn Intermill Kuhlmann

2/3 c. evaporated milk
1 1/2 lb. ground chuck
1/2 c. cracker crumbs
1 egg (beaten well)
1/2 c. chopped onion
1/2 oz. can chopped mushrooms
1 1/2 tsp. salt
3/4 tsp. Ac'cent
1/2 tsp. pepper
2 c. American cheese (grated)
1 loaf French bread
3 cheese slices (cut in strips)

Combine first 10 ingredients in order listed. Cut French bread in half legthwise. Spread meat mixture evenly over top surface. Wrap heavy duty foil around crust side of each half, leaving top uncovered. Place on cookie sheet. Bake at 350° for 25 minutes. Place cheese strips over top. Bake 5 minutes longer. Cut slices across or diagonally. May be made in advance and frozen.

Some people never exaggerate. They just remember big.

MOCK CHICKEN DRESSING CASSEROLE — Erma Gunn

1 lb. ground beef
1 small onion
1 egg (beaten)
2 slices dry bread
1 tsp. sage
Salt and pepper (to taste)
1 can chicken noodle soup

Brown ground beef and onion. Add the rest and mix well. Pour in greased pan. Bake at 325° for 45 minutes. Double for a large amount in 9x13 inch pan.

To "love and honor" are okay
And one might promise to "obey"
But what makes wives turn slowly gray
Is what to cook each blessed day.

SCALLOPED CHICKEN — Mabel Andreasen

1 chicken (cooked and boned (4 to 5 lb.)
Salt and pepper
1 box croutons
1/2 as much bread
3 eggs
1 small onion (diced)

Mix all above ingredients together and add chicken broth to moisten and additional milk if not moist enough. If more fat is desired add some oleo. Bake in shallow pan at 350° for 35–45 minutes.

CHICKEN LOAF — Wilma Rathbun

1 (4 to 5 lb.) chicken
2 c. bread crumbs
1/2 c. rice
1 tsp. salt
1/4 c. chopped pimiento
1 small can mushrooms
4 eggs (well beaten)
1/4 c. melted chicken fat
3/4 qt. broth

Boil the chicken in plenty of water and cool. Bone it and cut in small pieces. Cook rice until tender and drain and pour cold water over it. Roll the dried bread crumbs. Combine all ingredients. Bake 1 hour at 325° in 9x13 inch pan. Serve with sauce as gravy.

SAUCE:

1/4 c. butter
1/4 c. flour
1 pt. broth
1/4 c. cream
1/4 tsp. salt
2 egg yolks (beaten)
1/4 T. lemon juice
1/4 tsp. paprika

BROCCOLI AND POULTRY CASSEROLE

Avis Ross

One 9x13 inch pan serves 15.

1 c. raw rice (long grain)

Cook in pan according to directions (slightly undercook). Makes 3 cups.

1 can cream of chicken soup (10 oz.)
1 can cream of cheese soup (10 oz.)
1 pkg. frozen broccoli (cooked and well drained)
1 tsp. dehydrated onion
1/2 c. milk
5 to 6 stalks chopped celery

Stir all together and put in bottom of pan. Cover mixture in pan with 3 to 3 1/2 c. cooked chicken or turkey. Add on top another can of cream of chicken soup and 1 c. mayonnaise mixed together with 1/4 tsp. curry powder. Bake at 350° for 1 hour.

CHICKEN TETRAZZINI

Ortha Leece

1 (4 to 5 lb.) chicken
1/2 lb. butter
2/3 c. flour
1 qt. milk
1 lb. macaroni
1/2 lb. Old English cheese
1/2 lb. American cheese
1 small can mushroom pieces and juice
1 onion
1 green pepper
1 small jar pimientos

Cook chicken and cut from bone; cook macaroni in broth. Make white sauce and add broth so that white sauce is real thin. Add cut cheese to sauce. After cheese is melted add all remaining ingredients. Add bread crumbs for topping. Bake at 350° for 30 minutes. This freezes very well.

CHICKEN RICE CASSEROLE

Fran Bailey

1 frying chicken
1 can cream chicken soup
2 1/2 T. grated onion
1 T. chopped parsley
1/2 tsp. salt
1/8 tsp. thyme
1/2 tsp. celery flakes
1 1/2 c. water
1 1/2 c. Minute Rice

Prepare chicken browning on both sides. Place soup, onion and seasoning in pan with water. Mix and bring to a boil. Put rice in casserole, pour all but 1/3 cup of soup mixture over rice, then place chicken on rice, and pour remaining soup mixture over chicken. Sprinkle with paprika, cover and bake in 375° oven for 30-45 minutes.

CHICKEN CASSEROLE

Irene Davidson

1 chicken (boiled and boned)
1/2 pkg. macaroni
1 can cream of chicken soup
1 1/2 c. grated Cheddar cheese
1/4 c. diced onion
Cashew nuts (optional)
Small cheese crackers

Cook macaroni, rinse and drain. Cut chicken in small bites and mix with macaroni, broth from chicken, diced onion, can of soup and cheese. Crush little cheese crackers and place crackers and nuts on top. Bake in 350° oven for about 45 minutes.

CHICKEN FOR MULTITUDE

Mabel Andreasen

1 stewing chicken (cooked, boned and diced)
1 loaf bread (toasted and cubed)
3 eggs
2 cans cream of mushroom soup

Pour chicken broth over bread, mix in soup and eggs and add diced chicken. Bake in large oblong pan at 350° for 35-45 minutes, until browned. Freezes well.

CHICKEN CASSEROLE

Letha Broyles

1 chicken (4 to 5 lb.)(cooked and boned with celery leaves or bay leaf and salt and seasoning
1 can mushroom soup
3 c. elbow macaroni
1/2 c. diced green pepper
1 medium onion (diced)
1 T. butter or margarine
2 c. cooked peas
1 c. pitted ripe olives
2 c. diced cooked ham
1 c. grated sharp cheese

Cut chicken into bite size pieces, skim fat from chicken broth and strain broth. Add water to make 4 cups. Cook macaroni in broth until barely tender, about 6 minutes. Do not drain. Add mushroom soup to chicken and macaroni. Lightly brown onion and pepper in butter and combine with macaroni, add peas, olives, cooked ham and cheese. Turn into large or 2 smaller casseroles. Bake at 350° for 45-50 minutes. Serves 8 or 10.

BITS OF WISDOM

To handle yourself use your head; to handle others use your heart.

Swallowing angry words is much easier than having to eat them.

CHICKEN CASSEROLE

Avis Ross

Cook a 4 to 5 lb. chicken
2 c. bread crumbs
1 tsp. salt
1 small can mushrooms (cut up)
3/4 of a quart of broth
1/2 c. cooked rice
4 eggs (well beaten)
1/4 c. pimiento
1/4 c. melted fat

Boil chicken in lots of water and cook rice until tender and drain. Then pour cold water over it. Roll dried bread crumbs toasted and crumbled. Combine and bake at 325° for 1 hour.

SAUCE:

1/4 c. butter
1/4 c. flour
1 pt. broth
1/4 c. cream
1/4 tsp. salt
2 beaten egg yolks
1/2 T. lemon juice
1/4 tsp. paprika

CHINESE CASSEROLE

Pearl Vestal

1 can French style green beans
1 can mixed Chinese vegetables
1 can boned chicken
1 can cream mushroom soup
1/2 c. chopped almonds (optional)
1 can French fried onions

Drain liquid from beans and Chinese vegetables. Combine all ingredients except onions in a 2 quart casserole and bake in 350° oven for 30 minutes. Sprinkle onions on top and bake 10 minutes longer.

CHICKEN AND RICE CASSEROLE

Ruth Konvalin

1 c. rice (long cooking)
1 can cream celery soup
1 can cream chicken soup
1 can cream mushroom soup
2 frying chickens

To each can of soup dilute with a can of milk. Mix rice, soups and milk together. Place better pieces of chicken with skin removed in deep 9x13 inch baking dish. Salt and pepper chicken and add soup, rice mixture to chicken. Bake at 350° for 1 1/2 hours or until rice and chicken are tender. Stir occasionally to keep from sticking.

Swallow your pride occasionally and console yourself with the knowledge that it is 100 percent calorie free.

CHICKEN TORTILLA CASSEROLE

Kaye Konvalin

4 chicken breasts (cooked and cubed)
12 tortillas (quartered)
4 oz. can diced green chilies
1 onion (chopped)
1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can milk
1/2 lb. Cheddar cheese (grated)

Mix chilies, onions, soups and milk together. Grease a 9x13 inch casserole and arrange ingredients in alternate layers beginning with tortilla pieces followed by cubed chicken and soup mixture. Make second layer in same order and top with grated cheese. Bake at 350° for 35 minutes.

LUNCHEON CHICKEN

Audrey Diamond

1 large hen (cooked, boned and cubed)
3/4 to 1 loaf bread (dried and broken as for dressing)
2 cans cream of mushroom soup (undiluted)
1 small onion (chopped)
1 tsp. sage
Salt
Pepper
2 beaten eggs

Add soup to chicken and mix well. Combine bread, onion, sage, salt and pepper. Reserve broth from hen and heat to boiling. Add enough to bread to make a moist dressing. Put 1/2 of dressing in 9x13 inch pan. Spread chicken soup mixture over dressing. Add 2 beaten eggs to rest of dressing and spread over chicken. Bake 35-40 minutes in 350° oven.

SCALLOPED CHICKEN

11-7-99 11/29/02 Avis Ross

Cook hen (pork) and remove bones
4 c. broth
4 eggs (beaten)
dry sage Onion (to taste)
4 c. soft bread crumbs
Salt and pepper

turkey used stuffing mix + broth 2c broth, 2 eggs mush soup on top

Mix and put in greased baking dish. Pour celery soup or mushroom soup over mixture. Bake at 325° for 1 hour. Can add more broth and bread to make more.

PORK KRAUT CASSEROLE

Stella Cunningham

6 strips bacon
1 can kraut
3 raw potatoes
6 pork chops
1 can chicken soup
Salt and pepper

Lay 6 strips of bacon in baking dish. Spread kraut over bacon. Put 6 pork chops on kraut. Season the chops lightly. Slice a layer of raw potatoes on top. Season with pepper, salt.

Continued Next Page.

PORK KRAUT CASSEROLE (Continued).

Pour 1 can of chicken soup over all. (Any kind of soup is good). Bake until chops are done.

CHOPS BAKED IN SOUP — Leta Silsby

6 pork chops
1 tsp. salt
1/4 tsp. pepper
2 T. butter or oleo
1/4 c. finely chopped onions
4 c. thinly sliced raw potatoes
1 (10 1/2 oz.) can cream of chicken soup (can use mushroom soup)
1 1/4 c. milk

Rub chops with salt and pepper. Melt butter or oleo in skillet. Add onions and chops. Brown lightly on both sides. Put sliced potatoes in 2 quart baking dish. Arrange chops on top of potatoes. Add soup and milk to skillet with onions. Blend until smooth and lightly boiling. Pour over chops and potatoes. Cover and bake at 350° for 30 minutes. Uncover and continue baking 30 to 40 minutes or until chops are tender and potatoes are done.

BAKED HAM AND CHEESE SANDWICH — Ruth Konvalin

6 slices white bread
2 c. diced ham
6 slices Velveeta cheese
6 additional slices white bread
4 eggs
3 c. milk
1/2 tsp. salt
Dash of pepper
1 can cream mushroom soup
1 can milk

Butter the 6 slices of bread and place buttered side down in a 9x13 inch pan. Add ham and slice of cheese on each bread slice. Butter other 6 slices of bread and place on top, buttered side up. Whip eggs and add milk, salt and pepper. Pour over bread in pan and refrigerate overnight. Bake 1 hour until golden brown at 350°. Mix soup and milk and pour over toasted sandwiches. Serve hot. Serve for breakfast, brunch or supper.

Three proven rules for good teeth: Brush them after every meal, see your dentist every year and mind your own business.

LEFTOVER CASSEROLE

Phyllis Purcell

3 c. turkey
1 pkg. stuffing mix
1 cube oleo or butter
Parsley flakes (if desired)
1/2 pkg. dry onion soup mix
1 can cream of chicken soup
1 3/4 c. water

Mix all ingredients together in a 2 quart casserole. Bake at 350° for 45 minutes. Recipe may be changed for any leftover meat. Use beef or pork and use different dressings and soups.

24 HOUR OMELET

Pat Intermill Kendall

5 slices white sandwich bread
1/2 lb. longhorn cheese (grated)
4 eggs (slightly beaten)
2 c. milk
1/2 tsp. salt
1/2 tsp. dry mustard
Dash of cayenne pepper
Dash of cream of tartar
As desired: cubed ham, chopped onions, chopped green peppers, sliced mushrooms

Cut bread into 1 inch cubes. Spread across bottom of 9x9 inch greased pan. Sprinkle cheese over bread cubes. Beat eggs, milk, salt, mustard, pepper and cream of tartar together and pour over bread and cheese. Add ham, onions, peppers and mushrooms as desired. Refrigerate overnight. Bake covered at 350° F. for 1 hour. Uncover and bake 15 minutes or until mixture is set.

RICE QUICHE

Gale Rathbun

1 c. hot cooked rice
1 egg (beaten)
2/3 finely shredded Swiss cheese
3 eggs
1 can evaporated milk
1/2 tsp. salt
Pinch of nutmeg
Pinch of sugar
Pinch of cayenne
Pinch of pepper
1 (3 oz.) pkg. wafer thin sliced ham
3/4 c. shredded Cheddar cheese

Mix rice, 1 egg and Swiss cheese. Press in 9 inch pie pan. Refrigerate until ready to fill. Beat 3 eggs, milk, salt, and spices. Stir in ham and Cheddar cheese. Pour into Swiss cheese crust. Bake 15 minutes at 400°. Reduce oven to 300°. Bake until knife inserted half way between edge and center comes out clean, about 30 minutes. Let stand 5 minutes before serving.

The worst thing about retirement is having to drink coffee on your own time.

QUICHE LORRAINE

Betty Reed

4 slices minced bacon
1/2 c. minced onion
1 oz. boiled ham (shredded)
2 oz. shredded Swiss cheese
4 eggs
3 c. milk (half and half)
1/2 tsp. dry mustard
2 oz. chopped Old English cheese
1/2 tsp. nutmeg
Pie shell (9 inch)

Saute' bacon until browned, add onions and saute' until soft. Sprinkle ham over bottom of pie shell. Add cheese and sprinkle onions and bacon over cheese. Beat 4 eggs with milk. Place pie shell in oven and pour milk and egg mixture into pie shell. Sprinkle nutmeg over top and bake at 300° for 45 minutes.

MACARONI CASSEROLE

Leta Silsby

1 c. cooked macaroni
1 c. soft bread crumbs
1 T. chopped onion
1 c. cubed Velveeta cheese
1 1/2 c. milk
1 T. butter or oleo
1/2 can Spam (cubed)
(1 can of Spam will make 3 recipes)
2 eggs (beaten)

Salt and pepper to taste. Mix all together and bake in 9x13 inch pan 1 hour at 325°.

PROTEIN CASSEROLE

Beth Davidson Fowler

2 small cartons cottage cheese
6 eggs
2 T. butter
1/2 lb. American cheese (chopped)
2 pkg. broccoli
6 T. flour

Beat cottage cheese, egg and add American cheese, broccoli and flour. Mix. Put in a 3 quart casserole dish. Bake 1 hour.

OPTIONS:
Add green onions and pepper
Onion rings on top at last minute.

Can be served with Kentucky Fried chicken and iced tea, cantaloupe for dessert.

BUMSTEADS

Evonne Intermill

1/4 lb. American cheese (diced)
1 (7 oz.) can tuna
2 T. green pepper
2 T. onion (optional)
1/2 c. mayonnaise
6 buns

Mix ingredients. Split buns and fill. Wrap in foil. Bake at 250° for about 30 minutes. Serve hot. Diced ham, lunch meat, etc. may be substituted for the tuna.

BEEF STROGANOFF CREPES

Pat Intermill Kendall

1 1/2 to 2 lb. round steak (cut into thin strips)
1 T. cooking oil
1 onion (chopped)
1 tsp. salt
1/4 tsp. pepper
1 tsp. Worcestershire sauce
1 c. beef bouillon or broth
2 T. tomato paste
1 c. sliced fresh mushrooms
2 T. flour
2 T. water
1/4 c. dry red wine or vinegar
1 c. dairy sour cream
12 warm cooked crepes

In large skillet, brown meat in oil. Add onion, salt, pepper, Worcestershire sauce, bouillon, and tomato paste. Cover and cook over moderate heat for about 35-40 minutes or until meat is tender. Stir in mushrooms. Dissolve flour in water; add to meat mixture. Cook, stirring over moderate heat until thickened and bubbly. Stir in wine or vinegar, and sour cream. Heat, but do not boil. Fill warm crepes with meat and sauce; fold over. Serve immediately. Makes 12 crepes.

CREPES

Pat Intermill Kendall

3 eggs (blended)
1 1/2 c. milk
2 T. oil
1 c. flour
1/4 tsp. salt

Beat eggs slightly. Add remaining ingredients and beat until smooth. If possible, refrigerate the batter 1/2 to 1 hour or more before cooking. Cook on a crepe griddle or in a traditional pan, permanently seasoned pans will not need to be greased, but others should be greased as needed. Heat pan over medium to high heat until a drop of water sizzles. Pour 2 T. of batter into 6 inch pan (3 T. for 8 inch pan). Quickly rotate the pan to spread batter evenly. Cook on one side only, until bottom is lightly browned with lacy look. Loosen on edges and carefully lift crepe from pan onto stack on plate. Fill as desired.

• • • • •

ADDITIONAL RECIPES

Salads

&

Dressings

SALADS

A salad is a masquerade
Whereby a little dressing
Makes fruit and vegetables and nuts
Seem strangers past all guessing.

APRICOT SALAD

Lorene Behrends

2 (3 oz.) pkg. orange Jello
2 c. hot water
1 1/2 c. apricot nectar
1 (8 oz.) can crushed pineapple
10 marshmallows (miniatures)

TOPPING:
Beat:
1 egg
Add:
1/2 c. sugar
3 T. flour
2 T. butter
1/2 c. pineapple juice
1/2 c. apricot juice

Cook this custard until thick, stirring constantly in heavy pan.

Dissolve Jello in hot water, in a 9x13 inch dish, add nectar pineapple and marshmallows and let set until firm. Then take the topping when cooled, blend in 1 c. whipped cream or 1 envelope dessert topping mix. Spread over Jello and sprinkle with grated sharp cheese.

COTTAGE CHEESE SALAD

Phyllis Purcell

2 pkg. Jello (1 lemon and 1 lime or 1 orange and 1 lemon, makes a good combination)
1 1/2 c. boiling water
2 c. creamed cottage cheese
1 c. salad dressing
1 small can crushed pineapple
1/4 tsp. horseradish

Dissolve the 2 pkg. Jello in the boiling water. Cool until it begins to set, then whip. Add the cottage cheese, salad dressing, the crushed pineapple and the horseradish. Chill until set.

Automation is just another term for mother.

CHERRY WHIP SALAD

Kaye Konvalin

1 can cherry pie filling
1 can Borden's condensed milk
9 oz. Cool Whip
1 small can crushed pineapple (drained)
1/2 c. chopped nuts
1 1/2 c. small marshmallows

Mix all together and refrigerate until set.

CRANBERRY SAUCE SALAD

Kaye Konvalin

1 can cranberry sauce (melted)
Add:
2 pkg. cherry Jello
2 c. boiling water

Let set to soft jell. Swirl in 1 small carton of sour cream. Refrigerate until set.

LIME SALAD

Dolly Jennings

1 pkg. lime Jello
1 pkg. lemon Jello
4 c. hot water
1/2 c. sugar
Pinch of salt
3 T. vinegar
1 c. pineapple
1 c. chopped celery
6 medium sweet pickles (chopped and diced)
Red and green pepper (chopped)

Mix the Jello, water, sugar, salt and vinegar. Cool until it begins to set. Add the other ingredients. Pimiento can be substituted for the red pepper. This is Zatha Wilson's recipe, a favorite.

LIME JELLO SALAD

Dolly Jennings

1 pkg. lime Jello
1 c. hot water (boiling)
1 c. marshmallows
1 c. shredded cabbage
2/3 c. mayonnaise
1 small can undrained pineapple
1/2 c. nuts
2/3 c. evaporated milk (chilled and whipped)

Mix the Jello, hot water and marshmallows. Cool. After partially set add cabbage, mayonnaise, pineapple and nuts, then the whipped milk. Dream Whip can be used instead of evaporated milk. Got this favorite from Audrey Diamond.

In reading as in eating, appetite provides half the enjoyment.

THREE P SALAD

Eleanor Crispin

1 medium sized can peas and onions
1/2 c. dry roasted peanuts
1 c. candied dill pickles (chopped)
Miracle Whip salad dressing

Drain the peas and onions. Chop peanuts before measuring. Dice pickles before measuring. Blend all together with salad dressing.

HEALTH FOOD SALAD

Dolly Jennings

1 can Bing cherries
1 can white grapes
1 can pineapple
Raw apples (chopped)
1 can mandarin oranges

Drain all fruit. Add 1/2 c. sour cream and a little honey and T. of orange juice.

PINEAPPLE BANANA SALAD

Kathleen Purcell

1 pkg. lemon gelatin
1 c. boiling water
1 c. cold water
1 small can crushed pineapple
2 large bananas (sliced)
1/2 c. pineapple juice
1/4 c. sugar
1 T. flour
1 egg (beaten)
1 T. butter
1 T. lemon juice
1/2 c. whipping cream or 1 pkg. whipped topping

Dissolve gelatin in boiling water; add cold water and chill until slightly thickened. Drain pineapple, reserving juice for dressing. Fold pineapple and bananas into gelatin mixture. Pour into square or oblong dish and chill until firm. Add enough water to reserved pineapple juice to make 1/2 cup. Combine sugar and flour; stir into juice. Add egg, butter and lemon juice. Cook over low heat until thickened, stirring constantly. Cool. Fold in whipped cream or topping. Spread over gelatin. Grated Cheddar cheese may be sprinkled on top.

DESSERT SALAD

Carrie Thomas

1 carton (9 oz.) whipped topping
1 box instant pistachio pudding
1 can (1 lb.) crushed pineapple and juice
1 c. miniature marshmallows
1/2 c. chopped nuts

Fold dry pudding mix into whipped topping, add the rest of the ingredients and refrigerate.

CHICKEN SALAD — Lynette McKeown

4 c. chopped chicken
6 c. chopped celery
1 c. chopped sweet pickles
6 boiled eggs
5 c. shellroni (cooked in broth)
1 pt. dressing (mayonnaise)
1 c. cream (whipped)
1 lb. white grapes (fresh or canned)

Mix all together and chill. 1/2 cup per person serves 30.

CHICKEN SALAD — Marie Crispin

3 1/2 c. cooked cubed chicken
2 c. white grapes (halved)
1 1/2 c. pineapple chunks (drained)
1/2 c. chopped celery
1/2 c. slivered almonds
1/2 c. salad dressing
3/4 c. mayonnaise

Combine all ingredients but the salad dressing and mayonnaise. Mix those together and add to the first mixture. Chill. Serve in lettuce cup.

YUMMY MOLDED CHICKEN SALAD — Evonne Intermill

1 envelope instant gelatin
1/4 c. cold water
1/2 c. boiling broth or water
1 can cream of mushroom soup
1 c. diced celery
2 pimientos (chopped)
1/2 c. salad dressing
2 c. diced chicken

Soften gelatin in cold water and dissolve in boiling liquid. Mix everything together. Mold in a loaf pan. Chill. You may add toasted almonds, chopped olives or whatever you wish Serve on a lettuce leaf. Serves 6.

HOT TURKEY LUNCHEON SALAD — Rose Marie McKeown

2 c. diced cooked turkey
1 1/2 c. sliced celery
1 c. cooked peas
1 c. mayonnaise or salad dressing
2 T. chopped pimiento
1 1/2 T. lemon juice
1 tsp. grated onion
1/2 tsp. salt
1/2 c. shredded sharp process cheese
1 c. crushed potato chips

Set oven at 425°F. Combine all ingredients except cheese and chips; toss lightly. Place in baking dish. Sprinkle with cheese and crushed chips. Bake about 15 minutes.

Inflation has affected everything except the wages of sin.

CUCUMBER LIME SALAD — Evonne Intermill

2 pkg. lime Jello
2 c. boiling water
2 c. cold water
1 c. diced cucumber
1 c. drained pineapple
Cool Whip
Mayonnaise
Green onion tops

Dissolve Jello in hot water. Add the cold water, the cucumbers and pineapple. Let set until firm. Make a dressing of the desired amount of equal parts of Cool Whip and mayonnaise. Add chopped green onion tops for color. The dressing can be spread over top of salad or a little dab on each serving. Nice for meat side dish.

CABBAGE SLAW — Marcia Dunn

1 cabbage (shredded)
2 carrots (grated)
1 green pepper (diced)
1 onion (chopped)
1 tsp. celery seed
1 tsp. mustard seed
1 tsp. salt
1 c. white vinegar
2 c. sugar

Combine all ingredients and refrigerate at least 24 hours, before serving.

SAUERKRAUT SALAD — Bernice Wilde
From the kitchen of Joan Reed Ross

1 (303 can) sauerkraut
1/4 c. celery (chopped)
1/4 c. chopped green pepper
1/4 c. chopped onion
1 c. sugar
1/4 c. vinegar

Heat sugar and vinegar until slightly thickened. Pour over sauerkraut, celery, green pepper and onion. Let stand overnight in quart fruit jar. Mix well before serving.

KRAUT SALAD — Ruth Rathbun

1 large can kraut
1 small jar pimientos (chopped, and with juice)
1 c. sugar
1 large green pepper (chopped)
1 large onion (chopped)
1 tsp. celery seed

Mix all the ingredients in a large mixing bowl. Cover and let stand 24 hours. Will keep in refrigerator or may be frozen to keep several weeks.

SAUERKRAUT SALAD

Vergie Howe

2 c. sauerkraut
1/2 c. sugar
1/2 c. celery (chopped)
1/2 c. green pepper (diced)
1/2 c. carrots (shredded)
1/2 c. onion (chopped)

Mix kraut and sugar. Let stand 1/2 hour. Add all other ingredients. Chill 12 hours.

THREE BEAN SALAD

Vergie Howe

1 can green beans
1 can yellow beans
1 can red kidney beans
1 large onion (chopped)
1 c. chopped celery
1/2 c. green pepper (chopped)
1 c. sugar
1 c. salad oil
3/4 c. vinegar
~~1 tsp. celery seed~~
1 tsp. salt and pepper

Drain beans real well. Add all other ingredients and let stand overnight.

FOUR BEAN SALAD

Betty Reed

1 can wax beans
1 can red kidney beans
1 can French cut beans
1 can garbanzos
1 large red onion (sliced thin)
1 large Bell pepper (sliced thin)
Salt and pepper (to taste)
3/4 c. sugar
2/3 c. white vinegar
1/3 c. salad oil

Drain and wash beans; mix. Place alternate layers of bean mixture and onion and pepper slices in salad bowl. Season with salt and pepper. Mix remaining ingredients for dressing and beat until white and thick. Pour over salad; refrigerate overnight. Yields 16 servings.

MIXED VEGETABLE SALAD

Evonne Intermill

1 head fresh cauliflower
An equal amount of fresh broccoli
1/2 c. cultured sour cream
1/2 c. mayonnaise
Cold water
1 tsp. salt
1 tsp. original Hidden Valley dressing mix

Wash vegetables well. Cut off flowerets and slice up tender part of stems into a big bowl. Sprinkle with salt and cover with the cold water. Let stand for 2 hours. Drain well. Mix the sour cream, mayonnaise and salad dressing mix and pour over the salad. This salad keeps well refrigerated. Cucumber and onions are good with this dressing also.

ROQUEFORT DRESSING (Blue cheese) Linda Dunn

1 c. mayonnaise
1 c. sour cream
2 T. onion (finely chopped)
1/2 c. crumbled blue cheese or roquefort cheese
1/4 tsp. salt
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce
1 clove garlic (minced) or garlic salt (if you prefer)

Mix all ingredients together in blender, or if you like you may mix with fork. If it is too thick, you may add some milk to thin it. Store in tightly covered jar in refrigerator.

MACARONI SALAD Marsha Worm

2 c. elbow macaroni
1 small onion (chopped)
1/3 c. pickle (chopped)
1/4 c. green pepper (chopped)
3 small tomatoes (chopped)
1 small can tuna
1 tsp. sugar
Dash of salt and pepper
Salad dressing

Cook macaroni and cool. Add other ingredients and toss with enough salad dressing to cover.

TACO SALAD Pat Rothchild

2 lb. ground beef
1 (8 oz.) bottle taco sauce
1 medium head lettuce
Radishes
Green onions
1 small bottle Dorothy Lynch dressing
1 medium pkg. Doritos corn chips (taco flavored)

Fry ground beef, chop into small pieces. Drain grease and add taco sauce. Set aside to cool. Make a salad of lettuce, radishes and onions. When ground beef is cool, add to salad, pour in Dorothy Lynch dressing and toss. Just before serving, crush corn chips and toss again.

COTTAGE CHEESE SALAD Kaye Konvalin

1 (3 oz.) pkg. lime Jello
1 (3 oz.) pkg. lemon Jello
1 c. hot water
1 (No. 2) can crushed pineapple (drained)
1 pt. cottage cheese
1 can evaporated milk
1 c. salad dressing
1/2 c. nuts (optional)

Mix the Jello and hot water until dissolved. Add other ingredients and let set until firm.

RED TOP SALAD — Rose Marie McKeown

Fix 1 pkg. of red Jello and put in mold and set. I use 9x13 inch pyrex. Next fix 1 pkg. lemon Jello, dissolve cut-up marshmallows while hot. Cool this.

Add:

1 c. diced celery
1 c. diced Velveeta cheese
1/2 c. nuts
1 c. crushed pineapple (drained)
1 c. whipped cream
1/4 c. salad dressing

CABBAGE ONION SALAD — Phyllis Doyle

1 large head cabbage
2 large onions
1 large green pepper

Slice all thin and place in layers in a container (not metal). Sprinkle sugar over top.

Place the following in pan and bring to boil:

2 T. sugar
1 T. sugar
1 c. vinegar
1 tsp. dry mustard
3/4 c. salad oil

Pour boiled mixture over vegetable and cover immediately. Put in refrigerator and let stand 4 hours or longer.

PINEAPPLE APRICOT JELLO SALAD — Nita Wilson

1 can (20 oz.) pineapple chunks
1 can (29 oz.) apricot halves (chill and slice)
1 can mandarin oranges
2 boxes lemon Jello

Drain juice from all 3 cans of fruit, measure, add water to make 1 quart, heat to boiling and pour on Jello. Cool, add the fruit before it has thickened, chill. Serve with a topping of Cool Whip.

PINEAPPLE MARSHMALLOW SALAD — Rhonda Doyle

4 egg yolks
Juice of 2 lemons or 1/2 c. lemon juice
1/3 tsp. mustard
1 pt. cream
1 c. nuts
30 marshmallows
1 (No. 2) can crushed pineapple (drained)

Cook egg yolks, lemon juice and mustard until thick and let cool. Whip cream. Add nuts, marshmallows and pineapple. Add this to cooked mixture and let stand overnight or 12 hours.

Every house where love abides and friendship is a guest is surely home and home sweet home for there the heart can rest.

MEXICAN CHEF SALAD — Evonne Intermill

1 head lettuce (chopped)
4 tomatoes (diced)
1 onion (chopped)
4 oz. Cheddar cheese (grated)
1 tsp. chili powder
1 can kidney beans
1 lb. ground beef
1 bag corn chips (crushed)

Brown the ground beef. Add beans and chili powder. Simmer 10 minutes and mix with rest of ingredients. Use salad dressing you prefer or hot sauce. It is good without any dressing.

PISTACHIO COCONUT SURPRISE — Gale Rathbun

2 c. (1 pt.) sour cream
1 pkg. (4 serving size) pistachio instant pudding
1 1/3 c. coconut
1 (8 1/4 oz.) can crushed pineapple

Combine sour cream and pudding mix. Add coconut and pineapple and stir until blended. Spoon into 8x4 or 9x5 inch loaf pan and freeze until firm, at least 3 hours. Dip pan into warm water and unmold onto serving plate. Makes 6 servings. Fruit salad may be prepared and served immediately or chilled. Garnish with pineapple.

FLUFFY SALAD — Minnie Davidson

1 lemon pudding mix
2 c. cream
1 small can fruit cocktail
1 small can mandarin oranges
1 pkg. small marshmallows
1/2 c. toasted almonds or peanuts

Make up pudding and let cool. Whip cream and blend 2 together. Drain fruit and add. Add marshmallows and nuts. Place in refrigerator overnight.

BANANA PEANUT SALAD — Ruby Burge

1/2 c. salted Spanish peanuts (ground)
6 bananas

DRESSING:
3/4 c. salad dressing
1/2 c. sugar
1/4 c. canned milk or cream

Slice half bananas in dish and put half dressing on top and sprinkle half peanuts on dressing, then repeat.

Kindness is the golden chain by which society is bound together.

PEAR CHEESE JELLO SALAD

Nita Wilson

1 large can pear halves
1/2 c. grated Cheddar cheese
1/2 c. Miracle Whip
1 box lime Jello

Place pear halves cut side up in oblong shallow pan or dish. Drain pears and measure juice and add water to make 1 pint. Heat and mix Jello into it, when Jello is cool, pour around pear halves. Fill cavities with mixed cheese and Miracle Whip.

LIME CHEESE SALAD

Carrie Thomas

1 pkg. orange Jello dissolved in hot water. Keep on fire and dissolve 1/2 lb. marshmallows and 1 pkg. Philadelphia cream cheese in mixture. Let cool and add 1 cup crushed drained pineapple, 1/2 c. mayonnaise and 1 cup cream whipped. Let congeal in molding pan.

Dissolve 1 pkg. lime Jello, when cool and beginning to stiffen pour over top of other mixture. This is a very pretty salad, orange color on the bottom and green on top.

SEVEN LAYER SALAD

Jane Reed

1 head lettuce (small pieces)
1 c. chopped celery
1 c. chopped green onions
1 pkg. frozen cooked peas (drained)
1 c. Hellmann's mayonnaise
2 T. sugar
Shredded Cheddar cheese
Bacos

Layer lettuce, celery, green onions, and peas. Then spread mayonnaise over this. Sprinkle sugar over mayonnaise. Add shredded cheese and bacos to complete. Refrigerate. Stir once before serving.

WILD RASPBERRY JELLO SALAD

Grace Harvey

1 1/2 box wild raspberry Jello
1 (No. 1) can crushed pineapple
2 pkg. Dream Whip
1 large box cottage cheese

Bring the Jello and pineapple to a boil and cool. Add the whipped Dream Whip and cottage cheese.

English is a funny language. A fat chance and a slim chance are the same thing.

CUCUMBER CHEESE SALAD — Mrs. Freda Snyder

1 pkg. lime Jello
3/4 c. boiling water
1 c. unpeeled shredded cucumber
1/2 c. shredded raw carrot
2 T. grated onion
1 c. creamed cottage cheese
1 c. salad dressing
(I like to use 1 envelope of gelatin in each 2 boxes of Jello)

Dissolve Jello in water and cool. If gelatin is used soak in cold water and add to hot Jello and cool. Mix cucumber, onion, and carrot. Drain well. Add cottage cheese and salad dressing. Fold all into Jello and pour into 1 1/2 quart mold. Chill.

PICKLED BEET SALAD — Florence Jensby

1 (3 oz.) pkg. raspberry Jello
4 T. sugar
1 c. boiling water
1 c. pineapple and beet pickle juice
1 c. chopped beet pickles
1 (8 1/4 oz.) crushed pineapple (drained)
Optional but good: 1 tsp. raspberry flavoring

Dissolve Jello in hot water and juices. Let congeal, then stir in solids. For variation chopped celery and nuts can be added.

COOKED CARROT SALAD — Nita Wilson

4 c. carrots (boiled, sliced and cooled, cook in lightly salted water)
1 onion (diced to make scant c.)
1 large green pepper (diced)
1 c. celery (sliced)

Mix celery, pepper and onion well. Mix with carrot slices gently not to break carrot slices. Cover with the following dressing, chill at least 10 hours.

DRESSING:

1 can condensed tomato soup
1/3 c. oil
1/3 c. vinegar
1 c. sugar
1/2 tsp. dry mustard
1/4 tsp. seasoned salt

This will keep in refrigerator several days.

Live today to the fullest! Remember it's the first day of the rest of your life.

COPPER PENNIES

Avis Ross

2 lb. carrots (cooked, cut in 1 inch pieces)
1 green pepper (sliced)
1 onion (sliced)

SAUCE:

1 can tomato soup
1 tsp. Worcestershire sauce
2/3 c. white vinegar
1 tsp. salt and pepper
3/4 c. sugar
1/2 c. salad oil
1/4 tsp. dill

Bring above mixture to a boil and pour over layers of carrots, pepper and onion. Let set at least 3 days.

OVERNIGHT LETTUCE SALAD

Phyllis Purcell

1 head lettuce (shredded)
1/4 c. chopped onion
1/4 c. chopped celery
1 can sliced water chestnuts
1 pkg. frozen peas (uncooked)
2 T. sugar

Layer ingredients in a 9x13 inch pan. Sprinkle with sugar evenly. Frost with 1 pint mayonnaise. Refrigerate overnight. Before serving garnish with cherry tomatoes or hard cooked eggs sliced, bacos. Sprinkle with parmesan cheese.

VEGETABLE SALAD

Wilma Rathbun

1 can French style green beans
1 can LeSueur peas
1 can Shoe Peg corn

Drain all of these.

1 c. chopped celery
1 onion or green onion (chopped)
Green pepper (diced)
Small jar pimiento
3/4 c. sugar
1 tsp. salt
1/2 c. vinegar

Bring salt, sugar and vinegar to a boil, add 1/2 c. cooking oil. Marinate for 18 hours.

SPRINGTIME SALAD

Carrie Thomas

1 pkg. gelatin
1 pkg. lime gelatin
3 T. vinegar
1/2 c. sugar
2 c. diced celery
6 medium sized pickles
Small can crushed pineapple
Some cut up pimiento

Dissolve gelatin in scant 4 cups liquid. Add 3 T. vinegar, 1/2 c. sugar and let cool. Add celery, chopped pickles and pimientos and crushed pineapple. Chill until set. Very good salad.

PINEAPPLE SALAD — Nyla Webber

1 large can pineapple
Small pkg. marshmallows
1 c. nuts

DRESSING:
1 egg
1 T. flour (level)
Juice of 1 can pineapple
2 T. sugar

Cook ingredients of dressing together and pour over pineapple marshmallows and nuts and then stir.

GRAPE GELATIN SALAD — Zatha Wilson

1 can frozen grape juice
2 pkg. lemon Jello
2/3 c. sugar
1/4 tsp. salt
6 T. lemon juice
2 cans cold water
1/2 chopped nuts
1/2 c. chopped celery
1 c. white grapes

Mix 1 can frozen grape juice with 2 cans cold water. Dissolve Jello in 1 c. of the juice. Add sugar, salt and 2 c. grape juice, heated. Stir until all is dissolved. Add lemon juice. Chill until syrupy and add rest of the ingredients.

BLUEBERRY SALAD — Evonne Intermill

1 pkg. lemon Jello
1 c. hot water
1 c. juice (drained from can of blueberries)
1 can blueberries
3 oz. cream cheese
1/2 c. pecans

Mix Jello, water and juice. Let partially set. Spread drained blueberries in a pan. Pour 1/2 of Jello mixture over them. Beat remaining half of Jello and add 3 oz. cream cheese and 1/2 c. pecans. Spread over top and let set until firm.

BROOKVILLE COLESLAW — Avis Ross

1 1/2 lb. shredded cabbage
2/3 c. sugar
1/3 c. vinegar
1 tsp. salt
1 c. whip topping

Shred cabbage and chill. Whip topping and add other ingredients. Whip 3 minutes. Fold dressing into cabbage and chill.

FROZEN CABBAGE SLAW — Bonnie Langer

1 medium head cabbage (shredded)
1 tsp. salt
1 grated carrot
1 green pepper (chopped)
1 red pepper (chopped)
1 c. vinegar
1/4 c. water
1 tsp. celery seed
1 tsp. mustard seed
2 c. sugar

Mix the shredded cabbage and salt and let stand 1 hour. Bring to a boil the vinegar, water, celery and mustard seed and sugar. Cool. Squeeze the juice from the cabbage. Add the carrot and peppers. Pour over the syrup and mix well. Put in container and freeze.

DRESSINGS

DOROTHY LYNCH SALAD DRESSING — Lindel Barry

1 can tomato soup
1 c. salad oil
3/4 c. sugar
1/2 c. vinegar
1 T. dry mustard
1 T. celery seed
1/2 tsp. garlic salt
1/2 tsp. black pepper
1 tsp. paprika (optional)

Blend all in blender. Store in refrigerator.

HONEY ORANGE CREAM DRESSING — Pat Intermill Kendall

2 T. honey
2 T. orange juice
1 c. yogurt
1 tsp. grated orange rind

Blend together honey orange juice and orange rind. Fold in yogurt. Cover and chill. This is a good fruit salad dressing. Makes 1 1/4 cups - 250 calories. 1 T. equals 12 calories.

POTATO SALAD DRESSING — Estella McKeown

2 eggs
5 T. sugar or more
1 T. flour
1/2 tsp. salt
1/2 tsp. pepper
5 T. water
5 T. vinegar
1/2 tsp. prepared mustard (optional)
Cream (to thin)

Mix the ingredients and cook together until thick. Cool. If the cream is thin you use to dilute the dressing, use 1 tsp. butter. Canned milk may be used to thin the dressing, but it will turn watery if not used up at once.

SUBSTITUTE FOR DAIRY SOUR CREAM

Phyllis Ross

1 c. cottage cheese (large curd)
3 T. lemon juice
3 T. skim milk

Blend in a mixer or blender. Use in place of dairy sour cream.

FRUIT SALAD DRESSING

Estella McKeown

Use pineapple juice and enough water to make 1 c.
1/2 c. sugar
1 egg (beaten)
1 c. whipped cream

Combine juice and water and bring to a boil. Pour boiled liquid into egg and then back in pan and cook. Thin dressing with the whipped cream. Good on any combination of fruits.

SALAD DRESSING

Hazel Rhoads

2 eggs
2/3 c. sugar
1/2 c. white vinegar
2 T. butter
1/8 tsp. salt
Few grains pepper
1 tsp. dry mustard

Beat eggs, then add sugar, vinegar, butter, salt, pepper and mustard. Cook until thickened and clear. May be used cold in place of mayonnaise for salads. Makes 1 cup.

FRENCH DRESSING

Phyllis Ross

1 c. tomato soup
3/4 c. vinegar
1 tsp. salt
1/2 tsp. onion salt
1 c. salad oil
1/4 c. sugar
1 tsp. dry mustard
1/2 tsp. garlic salt

Blend in blender until well blended. Put in quart jar and refrigerate.

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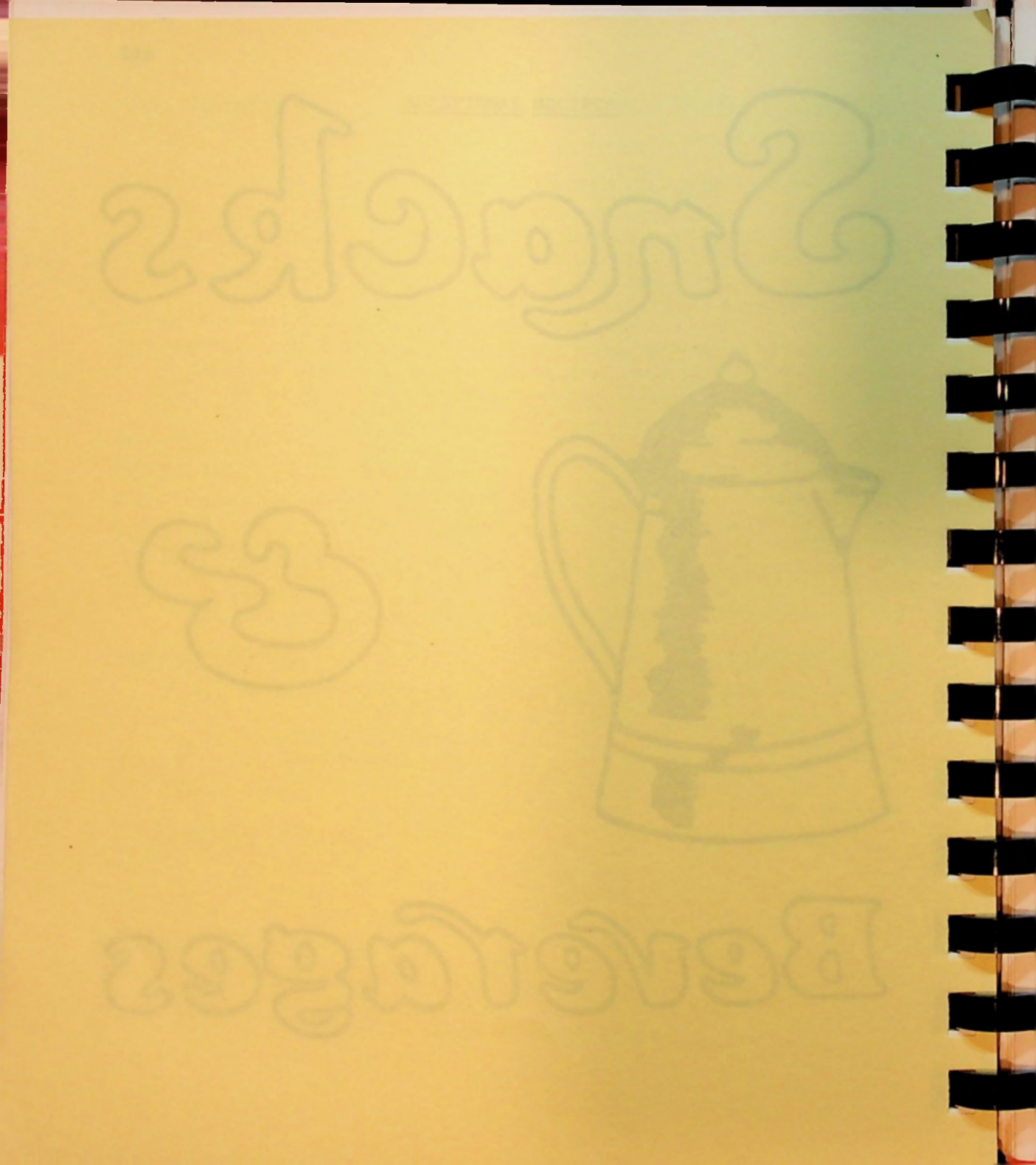
ADDITIONAL RECIPES

Snacks & Beverages



SNACKS

CHEESE BALL — Vernadine Hancock

2 (8 oz.) pkg. cream cheese
1/2 c. Parmesan cheese
2/3 c. chopped green olives
Chopped salted peanuts

Mix and blend. Refrigerate overnight or until firm. Form into balls and roll in chopped salted peanuts. (If desired apply sliced olives to the ball instead of the peanuts.)

CHEESE BALL — Betty Reed

1 (8 oz.) pkg. cream cheese
1/4 c. mayonnaise
1 c. shredded sharp Cheddar cheese
1 tsp. steak sauce
1/4 c. sour cream
3 T. dry minced onion
4 T. butter
Pecans or walnuts (2/3 c. chopped)

Beat first 7 ingredients together until smooth. Make into 1 ball or 2 smaller ones and roll in chopped nuts. Chill overnight. Serve with crackers.

THE ART OF FRIENDSHIP

Be a friend, then making friends takes care of itself. To be a friend, be a friend to your self. Be true to your highest and best and align yourself with the enduring values of life that make for growth and progress.

Believe in the inherent goodness in others and in their potential greatness.

Practice the magic of words that your speech may build and not destroy, help and not hinder.

To be a friend, remember that we are human magnets; that like attracts like, and that what we give we get.

SAUSAGE BALLS — Evonne Intermill

2 1/2 c. Bisquick
1 lb. bulk sausage
12 oz. Cheddar cheese (or less)
5 to 6 T. water

Mix all together and shape into 1 inch balls. Bake 20 minutes at 350°. Serve as an appetizer or for breakfast with scrambled eggs. Can be frozen and reheated.

PEANUT BUTTER BALLS — Pat Intermill Rendall

(A nutritious snack for children to make).

1/4 c. honey
1/4 c. peanut butter
1/2 c. dry powdered milk
1/2 c. crushed cereal flakes

1. Mix honey and peanut butter. 2. Gradually add powdered milk, mixing well. 3. From into balls with greased hands. 4. Roll in crushed cereal flakes. 5. Eat and enjoy. 6. Refrigerate extras to keep firm. Makes 30 small balls. Each ball has around 30 calories and is a good source of protein, calcium and riboflavin. Optional: Add raisins, oatmeal, chocolate chips, granola or bran cereal to the mixture. Roll the balls in wheat germ, coconut or powdered sugar.

MARSHMALLOW POPCORN BALLS — Bernice Wilde

1/2 c. margarine
1 lb. marshmallows

Melt margarine in pan. Add marshmallows and melt. Pour over 6 quarts popped corn. Stir to mix then form into balls with hand dipped in cold water.

POPCORN PARTY MIX — Pat Intermill Kendall

2 qt. freshly popped popcorn
3 c. bite sized toasted wheat cereal
2 c. round oat cereal
3 c. thin pretzel sticks
2 c. salted peanuts
1 stick oleo or butter
1 T. Worcestershire sauce
1/2 tsp. garlic salt
1/4 tsp. Tabasco

Preheat oven to 300° F. Mix popcorn, cereals, pretzels and nuts in 2 large shallow pans. Melt butter; stir in Worcestershire, garlic salt and Tabasco. Pour half mixture on each pan. Toss well to coat. Bake 25-30 minutes stirring frequently. Drain on absorbent paper. Store in airtight containers.

CARAMEL CRUNCH — Betty Reed

1 1/3 c. sugar
1 c. margarine
1/2 c. light corn syrup
1 tsp. vanilla
8 c. popped corn
1 c. pecan halves (toasted)
1 c. whole unblanched almonds or cashews (toasted)

Combine first 3 ingredients in saucepan. Bring to boil over medium heat, stirring constantly. Boil, stirring occasionally until

Continued Next Page.

CARAMEL CORN (Continued).

mixture turns caramel color. Remove from heat, add vanilla. Pour syrup over popcorn and nuts on shallow, buttered baking pan or cookie sheet. Separate into clusters with fork. Store in tightly covered container. Yields about 2 lb.

CARAMEL CORN — Mrs. JoAnn Rothchild

2 c. brown sugar
1 stick oleo
1/2 c. white sugar
1 tsp. cream of tartar
1 tsp. baking soda
2 poppers of popcorn

In a heavy large skillet melt oleo, add sugar and syrup, cook to a string; remove from heat, add cream of tartar, baking soda, and stir. Pour over popped corn and mix well.

CARAMEL POPCORN — Evonne Intermill

2 c. brown sugar
2 sticks oleo
1/2 c. white corn syrup
1 tsp. salt
1/2 tsp. soda
1 tsp. vanilla
6 qt. popped corn

Mix first 4 ingredients and cook on top of stove over medium heat. Boil 5 minutes on simmer. Add vanilla and 1/2 tsp. soda. Pour over the popcorn. Spread on cookie sheets or roaster and bake 1 hour at 250° stirring every 15 minutes.

GRANOLA — Anna R. Graham

2 1/2 c. quick oats
1/2 c. wheat germ
1/2 c. brown sugar
1/4 tsp. salt
1 tsp. vanilla
1/3 c. oil
1/4 c. honey

EXTRA ADDITIONS:
Sunflower seeds
Sesame seeds
1 tsp. cinnamon
1/2 c. raisins

Beat together vanilla, oil and honey. Pour over the other ingredients, mixing well. Bake on a cookie sheet at 275° for 30-40 minutes stirring every 10 minutes.

Tact is the ability to raise your eyebrows instead of the roof.

GRANOLA — Avis Ross

8 c. rolled oats
2 c. bran
3 c. coconut
2 c. sesame seeds
2 1/2 c. wheat germ
2 c. sugar

Then add this to dry mixture:

1/2 tsp. salt
1/2 c. oil
1 c. water

Mix well. Spread on cookie sheets 3/4 inch thick, and dry in a 250° F. oven for 1 hour.

POPSICLES — Opal Joy Bothwell

1 pkg. Kool-Aid
1 box Jello (same flavor as Kool-Aid
1 c. sugar
2 c. boiling water
2 c. cold water

Mix Kool-Aid, Jello and sugar. Dissolve in hot water. Add cold water, pour into popsicle molds and freeze.

PARTY MIX — Susan McKeown

1 box cherrios
1 box Wheat Chex
1 box Rice Chex
1 box Kix
1 pkg. small pretzels
1 lb. mixed nuts
1 lb. peanuts

Mix all together. Make sauce.

SAUCE:

1 lb. oleo
2 tsp. garlic salt
2 tsp. table salt
2 tsp. Worcestershire sauce

Pour over and bake at 200° for 2 hours. Stir every 15 minutes.

HOMEMADE YOGURT — Pat Intermill Kendall

4 c. water (at about 115°-120° F.)
2 2/3 c. nonfat dry milk
1 to 2 T. plain yogurt (use 2 T. for more tart yogurt)

Mix the water and powdered milk thoroughly together. The mixture should be at about 110° F. Mix a few tablespoons of this with the yogurt, then pour the thinned yogurt back into the milk. Pour mixture into a clean preheated bottle or pot. Set in a warm place.* Check in 3 hours, and periodically thereafter. Refrigerate when thick. *There are several ways to keep your bottle or pot warm to thicken: in warm water over pilot light on range; padded with towels in an oven that has been preheated to 350° F., then shut off; or in a thermos. A yogurt maker may also be purchased.

FINGER JELLO

4 envelopes Knox unflavored gelatin
3 pkg. (3 oz. each) flavored gelatin (Jello)
4 c. boiling water

In large bowl, combine Knox unflavored gelatin and flavored gelatin; add boiling water. Stir until gelatin dissolved. Pour in 13x9 inch pan and chill until firm. Cut into squares. Great for lunch boxes.

HOT HAMBURGER DIP

1 lb. cheese (any kind)
1 lb. ground beef
1 small can green chilies
Tortilla chips

Melt cheese in double boiler. Brown hamburger and drain. Mix with cheese. Remove seeds from chilies and pour off juice. Chop and add to hamburger cheese mixture. Serve with chips. Freezes well. May double recipe.

CHEESE DIP — Erma Gunn

1 large can evaporated milk
1 lb. American cheese (diced)

Put can of milk in top of double boiler. Add the cheese and melt over boiling water. Add whatever seasoning you would like to have, pimientos or chopped pickles. Pour into jars. When cool it becomes the consistency of a thick cheese dip. Makes a good sandwich spread also.

CHEESE AND BROCCOLI DIP

1 pkg. frozen chopped broccoli (cooked and drained well, cook in 1/4 c. water and 1/2 tsp. salt)
1 small onion (chopped)
2 T. oleo
1 can cream of mushroom soup
1 tsp. M.S.G.
1/2 tsp. salt
1/8 tsp. Worcestershire sauce
1 (4 oz.) can mushrooms
3/4 c. slivered almonds
1 1/4 c. grated Cheddar cheese

Saute' onions in oleo. Add soup, cheese and seasonings. Cook on medium heat until cheese melts. Add broccoli and cook a couple of minutes more. Stir occasionally. Add mushrooms and olives. Serve hot, surrounded by corn chips. Yields 1 quart. Can be frozen.

Years wrinkle the skin but to give up enthusiasm wrinkles the soul.

BEVERAGES

DELICIOUS HOT CHOCOLATE

Lindell Barry

1 lb. box instant powdered chocolate mix
1 (8 qt.) box instant dry milk
6 oz. powdered cream
1/2 c. powdered sugar

Combine all and mix well. To use add 1/3 c. mix to 1 c. hot water.

STRAWBERRY BANANA SMOOTHIE

Pat Intermill Kendall

1 c. cracked ice
2 c. strawberries or 10 oz. pkg. frozen strawberries
1 banana (sliced)
1 c. plain yogurt
3 to 4 T. sugar (decrease if sweetened strawberries or fruit yogurt is used)

Whirl in blender until smooth. Other fruits such as peaches, pears or pineapple may be substituted for the strawberries.

SUN TEA

Gale Rathbun

Put 4 or more teabags in a gallon clear glass container of water. Cover and let stand in sun for about 4 hours or more. Be sure that tea bag strings are left hanging over top of jar when you screw on lid, otherwise they may break up and be hard to remove when the tea is steeped. When it is ready to serve, ice and dilute if necessary.

INSTANT SPICED TEA

Lindel Barry

3/4 c. instant tea
2 c. orange flavored instant breakfast drink
3 oz. pkg. lemonade mix
1 1/2 c. sugar
2 tsp. cinnamon
1 tsp. cloves
1/4 tsp. salt

To use, 2 heaping tsp. in 1 c. boiling water. May also be used for iced tea.

APRICOT NECTAR PUNCH

From the kitchen of Doris Broyles

2 (12 oz.) cans apricot nectar
2 (6 oz.) cans frozen lemonade
2 (6 oz.) cans frozen orange juice
2 oranges
1 lemon

Boil 5 minutes:
2 c. water
2 c. sugar

Water to make 6 1/2 quarts. Add juices. Just before serving add 2 (12 oz.) bottles ginger ale.

PUNCH

Avis Ross

4 qt. water
3 c. sugar

Bring to boil and cool.

Mix:
2 (6 oz.) lemon juice
1 qt. apple juice
1 pt. orange juice
2 qt. cranberry juice
1 pt. strong black tea

This makes 2 gallons or 40 servings.

LIME COOLER PUNCH

Betty Reed

3 1/2 to 4 c. pineapple grapefruit juice
2/3 c. lemon juice
2 qt. cold water
3 pkg. (1/2 oz.) lemon-lime Kool-Aid
2 c. sugar
2 pt. lime sherbet
4 (7 oz.) bottles lemon-lime carbonated drink

Mix the first 5 ingredients. Add sherbet and 7-Up just before serving. Makes almost 1 1/2 gallons.

HAWAII PUNCH

Avis Ross

2 (46 oz.) cans unsweetened pineapple juice
2 2/3 c. orange juice
1 1/2 c. lemon juice
2/3 c. lime juice
2 c. sugar
2 large bottles ginger ale
2 large bottles plain carbonated water

Housework is what a woman does that nobody notices, until she doesn't do it.

PARTY PUNCHES

Wilma Rathbun

Choose ingredients to make punch the color that will fit the occasion and color scheme.

YELLOW PUNCH:

1 (6 oz.) can frozen lemonade (diluted to make 3 c.)
1 (46 oz.) can pineapple juice
1 pkg. lemon gelatin
2 c. hot water
1 qt. ginger ale

ORANGE PUNCH:

Substitute orange juice for lemonade and orange gelatin for lemon gelatin in yellow punch.

RED PUNCH:

1 (6 oz.) can frozen lemonade concentrate (diluted to 3 c.)
1 1/2 qt. cranberry or cherry juice
1 pkg. cherry gelatin
2 c. hot water
1 qt. ginger ale

PURPLE PUNCH:

Substitute grape juice for cranberry juice and grape gelatin for cherry gelatin in red punch.

GREEN PUNCH:

Substitute limeade for lemonade and lime gelatin for lemon gelatin in yellow punch.

All recipes mix fruit juices, chill. Dissolve gelatin in hot water. Add chilled ginger ale just before serving. Serves 35.

PUNCH

Rose Marie McKeown

1 (3 oz.) box Jello (use what color goes with your color scheme)
3 c. sugar
4 qt. water
1 large can frozen lemonade
1 large can pineapple juice
2 qt. ginger ale

Dissolve Jello in a small amount of hot water. One recipe serves about 50.

Ideas are funny little things. They don't work unless you do.

WEDDING PUNCH (Make any color you wish) Charlotte Herrmann

2 1/2 c. Realemon concentrate
2 1/2 c. sugar
16 c. water
5 (12 oz.) bottles 7-Up or Sprite

Mix Realemon, sugar and water and chill. Add 7-Up and coloring, just before serving. It is easy to tint any color. Serves 50.

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ADDITIONAL RECIPES

Vegetables Preserving

VEGETABLES

SWEET-SOUR BEANS

Betty Reed

1 can cut green beans (drained, save liquid)
1/2 c. chopped onion
1/4 c. vinegar
1/4 c. water
2 T. sugar
1 T. flour
1 tsp. salt
1/4 tsp. pepper
2 strips bacon

Fry bacon until crisp. Remove bacon and saute' onion in bacon fat. Stir in flour, 1/2 the liquid from the beans, vinegar, sugar, salt and pepper. Bring to a boil, then add the drained beans and crumbled bacon and heat thoroughly.

SAVORY SAUCED GREEN BEANS

Lindel Barry

1 pt. green beans (drained)
2 tomatoes
2 T. chopped onion
1/3 c. clear French dressing
1/2 c. sour cream
1 tsp. horseradish
1/2 tsp. seasoned salt
1/2 tsp. dry mustard

Marinate overnight beans, tomatoes, onion and dressing. Mix and chill sour cream, horseradish, salt, and dry mustard. Combine all, toss and serve.

CALICO BEANS

Gale Rathbun

1 (No. 2) can pork and beans
1 (No. 2) can kidney beans
1 (No. 2) can lima beans (drained)
1 tsp. mustard
Salt
2 T. vinegar
1/2 lb. hamburger
1 lb. bacon
2/3 c. brown sugar
1/4 c. sugar
1 c. catsup
Onion

Brown meat, bacon, and onion, drain. In large roaster mix all ingredients. Bake at 350° for 40 minutes with lid on.

BAKED BEANS

Estella McKeown

3 c. navy beans
1/2 lb. bacon (cut in pieces)
1 tsp. mustard
1 small onion (minced)
1 1/2 c. tomatoes
1 1/2 tsp. salt and pepper (to taste)
1/2 c. molasses
1/2 c. either brown or granulated sugar

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BAKED BEANS (Continued).

Cook beans 8 to 10 hours, simmer until tender. Do not over cook. Put in baking dish, add bacon, mustard, onion, salt, pepper, molasses and sugar, add enough water to keep moist. Bake 2 to 4 hours, in moderate oven stirring occasionally.

EASY BAKED BEANS — Norma Zoltenko

2 (16 to 18 oz.) cans pork beans
3/4 c. brown sugar
1 tsp. dry mustard
6 slices bacon (cut in pieces)
1/2 c. catsup
Onion (optional)

Bake, uncovered in slow oven (325°) for 2 1/2 hours.

BAKED BEAN DISH — Rose Marie McKeown

4 slices chopped raw bacon
Saute.
1 No. 303 can pork and beans
1 No. 303 can kidney beans
1 small onion (chopped)
1/4 lb. cubed American cheese

SAUCE:

1/2 c. brown sugar
1/2 c. catsup
2 tsp. Worcestershire sauce

Mix all together, cover, bake 30-40 minutes at 350°.

SWEET SOUR BEANS — Eileen Gunn McDill

3 strips bacon (chopped)
1 small onion (sliced)
1 can (8 1/2 oz.) water chestnuts (sliced)
1 can (16 oz.) French style green beans (drained)
1/2 c. bean juice
2 tsp. cornstarch
1/2 tsp. salt
1/4 tsp. dry mustard
1 T. brown sugar
1 T. vinegar
3 T. chopped pimiento

Cook the bacon and drain. Add the onion, water chestnuts, and green beans. Mix the remaining ingredients, cook until thick and add to the first mixture.

Do not let the good things of life rob you of the best things.

FIVE BEAN CASSEROLE

Doris Worm

6 slices bacon
1/2 c. chopped onion
1 1/2 c. brown sugar
1/2 c. catsup
2 T. Worcestershire sauce
1 can green beans (drained)
1 can yellow wax beans (drained)
1 can lima beans (drained)
1 can pork and beans
1 can kidney beans (dry)
1/4 lb. Parmesan or American cheese (grated)

Brown the bacon, chopped with the onion. Drain off fat. Mix together the brown sugar, catsup and Worcestershire sauce. Pour over the beans which have been placed in a 2 quart casserole. Cover and bake at 350° for 1 hour.

HAWAIIAN BEETS

Wilma Blair

2 T. brown sugar
1 T. cornstarch
1 T. oleo
2 c. cubed cooked beets
1/2 tsp. salt
1 T. lemon juice
1 (9 oz.) can pineapple tidbits

Combine sugar, cornstarch, salt in saucepan and add pineapple and juice. Cook until thickened and bubbles. Add oleo, lemon juice and beets. Heat 5 minutes. Serve while warm.

HARVARD BEETS

Ortha Leece

1 can beets
1/2 c. sugar
1 1/2 tsp. cornstarch
1/2 c. water
1/2 c. vinegar
1/2 tsp. salt

Mix dry ingredients and add water and vinegar and let boil 5 minutes. Pour over beets and let simmer 1/2 hour.

BROCCOLI CASSEROLE

Ruby Burge

1 stick margarine
1 c. chopped celery
1/2 c. chopped onion
1 c. mushroom soup
1 c. soft cheese
2 c. cooked macaroni or 1 box frozen broccoli

Melt margarine in skillet and saute' celery and onion and broccoli and cook until tender. Add mushroom soup, cheese and macaroni if desired in place of rice. Put in greased casserole. Top with buttered crumbs or crushed potato chips. Bake 30 minutes at 350°.

BROCCOLI AND RICE — Letha Broyles

1 c. cooked rice
1 large onion (chopped)
1/4 lb. oleo
1 can cream chicken soup
1/2 can Pet milk
1/2 lb. Velveeta cheese
2 boxes chopped broccoli

Brown onion in butter and add rice, soup, milk, cheese and broccoli. Place in casserole and bake at 325° for 1 hour.

CABBAGE AND DUMPLINGS — Ruth Konvalin

1 head cabbage (chopped)
1 small onion (chopped)
1 tsp. caraway seed
3 T. vinegar
1 scant tsp. salt
1/8 tsp. pepper
1 c. beef broth

DUMPLINGS:
2 to 3 c. Bisquick
1 egg
1/2 c. milk

Add enough water to nearly cover and cook cabbage, onion, caraway seed, vinegar, salt and pepper until cabbage is tender. Drain and add a cup of beef broth from a roast that I fix for may meat for this meal. Make dumplings from the Bisquick, egg and milk. Drop by small tablespoonfuls into boiling water and cook covered for 10 minutes then uncovered for 10 minutes. Using a large bowl spoon in dumplings first, then cabbage. Serve with extra brown gravy, for top.

BAKED CORN — Erma Shill

1 can cream style corn
3/4 c. American cheese (cubed)
1 c. cracker crumbs
1 tsp. salt (level)
2 eggs (well beaten)
2 T. melted butter
1 c. milk
Paprika (sprinkled on top)

Mix the ingredients in order given. Pour into a greased baking dish. Dot with butter, sprinkle paprika on top. Bake 50 minutes in a 350° oven.

CORN PUDDING — From the kitchen of Winifred Crispin

1 c. milk
2 T. flour
2 T. butter
1 tsp. salt
2 T. sugar
2 c. whole kernel corn (canned or frozen)
2 beaten eggs

Continued Next Page.

CORN PUDDING (Continued).

Blend flour, sugar, salt and butter. Mix with milk and add corn and beaten eggs. Pour into 3 greased casseroles and set in a pan with a little water. Sprinkle top of casserole with crushed cornflakes. Bake at 400° for 25-30 minutes.

SAUERKRAUT — Dolly Crispin

2 cans or 4 c. sauerkraut
1 c. brown sugar
1 large can tomatoes
Minced onion (optional)
1 lb. bacon (fry it crisp and pour off fat)

Mix all together and bake at 350° for 2 hours.

BARBECUED KRAUT — Ortha Leece

1 can sauerkraut
2 slices bacon
1/2 c. catsup
1/2 c. brown sugar

Pan fry bacon lightly. Combine kraut, bacon, catsup and brown sugar. Bake in uncovered casserole for 1 hour at 300°.

EGGPLANT CASSEROLE — Frankie Roland

1 1/2 c. cheese (grated)
1 1/2 c. milk
4 eggs
1 T. salt
1 1/2 c. cracker crumbs
1/2 tsp. pepper
1 stick oleo
Eggplant

Cook eggplant until tender, cubed in boiling water, drain. Mix all ingredients and pour in casserole dish except 1/2 c. cheese and 1/2 c. crumbs to sprinkle on top. Bake at 325°-350° for 25 minutes. Dan's favorite dish.

FRIED ONION RINGS — Phyllis Ross

3/4 c. flour
1/4 tsp. salt
1/2 c. milk
2 T. cooking oil
1 egg
3 large onions (peeled)
Cooking oil (to depth of 1 inch in skillet)

Sift flour and salt into bowl. Add milk, oil, and egg, beat until smooth. Cut onions into 1/4 inch thick slices and separate into rings. Dip each ring into batter, (drain excess batter). Drop a few at a time into hot cooking oil heated to 375°. Fry 2 to 3 minutes turning occasionally. Drain on absorbent paper, sprinkle with salt. Yields 4 to 5 servings.

POTATOES

Phyllis Ross

2 pkg. (12 oz.) frozen hash browns (or you can use the extra large bag, 30 oz.)
1 can cream of potato soup
1 can cream of celery soup
16 oz. sour cream (use less if wishing not so creamy)
1/3 c. chopped onion
Salt and pepper (to taste)
1/3 c. chopped green pepper

Mix all together. Bake approximately 2 hours at 300°.

REFRIGERATOR MASHED POTATOES

Sandra Bothwell

5 lb. potatoes (9 large)
2 (3 oz.) pkg. cream cheese
1 c. dariy sour cream
2 tsp. onion salt
1 tsp. salt
1/4 tsp. pepper
2 T. butter or margarine

Cook peeled potatoes in boiling salted water until tender and drain. Mash until smooth. Add remaining ingredients and beat until light and fluffy. Cool, cover and place in refrigerator. May be used any time within 2 weeks.

To use, place desired amount in greased casserole. Dot with butter and bake in moderate oven (350°) until heated through, about 30 minutes. Makes 8 cups or 12 servings if you serve full amount.

MASHED POTATO CASSEROLE

Opal Joy Bothwell

5 lb. potatoes or 9 large
2 (3 oz.) pkg. cream cheese
1 c. sour cream (cultured)
2 tsp. onion salt
1 tsp. salt
1/4 tsp. pepper
2 T. butter

Cook and mash the potatoes. Add the rest of ingredients except the butter. Beat until light and fluffy. Place in a casserole, add the butter and bake at 350° until hot through. This may be prepared ahead and kept in the refrigerator 2 weeks before cooking. Also keeps well in the freezer. If cold it should be baked 30-45 minutes.

The wise man looks inside his heart and finds eternal peace.

SNAPPY TOMATOES — Ella Summers

2 c. cooked tomatoes
1/2 c. cracker crumbs
2 T. chopped onion
1 tsp. salt
1 c. celery
4 T. melted butter
1/2 c. cheese (cut fine)
1/4 tsp. paprika
1 egg (well beaten)

Mix all ingredients and pour into buttered baking dish. Bake in moderate oven for 25 minutes or until done.

ZUCCHINI SKILLET COOKED — Erma Gunn

1 lb. ground beef
2 slices bread
1 egg
Salt and pepper
4 T. cream of mushroom soup
2 medium zucchini
1 small onion
1 tomato (peeled and diced)
1/2 tsp. Italian seasoning
Remainder of the can of mushroom soup

Combine the beef, bread in small pieces, one egg, salt and pepper and 4 T. of the soup. Mix well and form into 6 to 8 patties. Brown in small amount of fat. Lay on top of beef, the zucchini sliced 1/4 inch thick, the onion in rings and diced tomato. Add the rest of soup and simmer for 20 minutes or until squash is tender.

PRESERVING

RECIPE FOR PRESERVING CHILDREN

Take:
1 grassy field
2 small dogs
1 new kitten
1/2 dozen children
Some pebbles

Mix the children and the dogs and the kitten well together and put them in the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all a deep blue sky.

Probably, he who never made a mistake never made a discovery.

SWEET DILL PICKLES

Avis Ross

6 cucumbers
Onion slices
Ice water
Dill (fresh or dried)
1 c. sugar
1 c. water
1 pt. vinegar
2 1/2 T. pickling salt

Soak whole cucumbers in ice water 3 to 4 hours. Drain. Slice or cut into strips. Combine sugar, water, vinegar and salt; bring to a boil. Pour over pickles to within 1/2 inch from jar top. Put dill in bottom of jar, adjust lids. Process in boiling water bath for 20 minutes, (start to count the processing time as soon as hot water starts boiling). Remove jars from canner and complete seals unless closures are self-sealing. (makes 3 pints). Double liquid for 4 quarts pickles.

LIME PICKLES

Linda Dunn

7 lb. cucumbers (1/4 to 1/2 inch slices)
2 c. household lime
1 gallon water
4 1/2 lb. sugar (2 1/4 c. = 1 lb.)
2 qt. vinegar
1 T. salt
2 tsp. celery seed
2 tsp. mixed whole spices

Wash and slice cucumbers. Let stand 24 hours in lime water. Wash, drain, put in cold water 3 hours. Mix sugar, vinegar, salt, celery seed and spices. Pour over cucumbers and let stand 12 hours. Simmer in large kettle until clear. Pack in jars and seal.

PIG PEN PICKLES

Mabel Andreasen

15 large cucumbers
1 c. lime
1 gallon water
1 qt. vinegar (must be white)
5 c. sugar
1 T. celery seed (tie this in cloth bag)
1 T. salt

Peel and take out seeds of large cucumbers. Chunk, quarter or slice in sticks. Soak cucumbers in lime in the gallon of water and soak overnight. Drain and rinse well several times in cold water and soak in ice water 4 hours. Drain and set aside. Mix vinegar, sugar, celery seed and salt and pour over cucumbers. Bring to boil and simmer 15 minutes. Place in jars and seal.

K w i t c h u r b e l i a k i n

FROZEN CUCUMBERS AND ONIONS

Bernice Gunn Lawson

1 qt. peeled and sliced cucumbers
1 qt. sliced onions
2 tsp. salt
1 1/2 c. sugar
1/2 c. vinegar

Put salt over cucumbers and onions. Let stand 2 hours. Stir once in awhile. Drain, save the juice and add to sugar and vinegar. Mix well and add to cucumbers and onions. Put in containers and freeze.

GOOD DILL PICKLES

Georgia Webber

8 1/2 c. water
2 1/2 c. vinegar
1/2 c. pickling salt
Cucumbers
Dill
Garlic
Alum

Simmer water, vinegar and salt together 5 minutes. Then pack quart jars with cucumbers, dill and garlic. Add alum, size of small pea. Pour mixture over cucumbers and seal. Process in hot water bath for 10 minutes after water returns to boil. Can fix brine ahead and make a few quarts at a time.

DELICIOUS FROZEN CUCUMBERS

Wilma Rathbun

2 qt. thinly sliced cucumbers (peel if very large)
2 T. salt
Enough water to cover

Let soak 2 hours and drain but don't wash. While cucumbers soak mix:

1 1/2 c. sugar
1/2 c. vinegar

Stir often to get sugar well dissolved. Place cucumbers in small containers and pour sugar and vinegar over them. Cover and freeze.

WINTER CUCUMBERS

Betty Reed

2 qt. sliced cucumbers
3 onions (sliced thinly)
1 T. salt
1 1/2 c. sugar
1/2 c. white vinegar
Chopped parsley

Place thinly sliced cucumbers and onions in a bowl. Cover with water and add the salt and let soak at least 2 hours. Drain well. Add sugar and vinegar to cucumber and onion mixture. I bring sugar and vinegar to near boiling to dissolve and when cool, pour over pickles. Sprinkle parsley on top for garnish and color. Store in containers in refrigerator for 2 to 3 months, or in freezer indefinitely.

CUCUMBER RELISH

Nyla Webber

4 qt. cucumbers (measure after grinding)
4 T. salt
Soak 2 hours and drain.

2 qt. onions (white, grind)
1 T. salt

Add:

6 c. sugar
2 tsp. turmeric
1 tsp. celery seed

6 c. vinegar
2 tsp. mustard seed
3/4 tsp. ground cloves

Let all come to a good boil and can and seal.

RELISH

7-31-99 good w/hot dogs

Wilma Rathbun

4 qt. ground cucumbers
4 T. salt
2 qt. ground white onions
1 T. salt
6 c. sugar
6 c. vinegar

2 tsp. mustard seed
~~1 1/2 tsp. celery seed~~ 2 stalks
2 tsp. turmeric
3/4 tsp. ground cloves
3 yellow peppers

Use large firm green cucumbers, peel, scrape out seeds and soft center. Grind, add salt, let stand 2 hours. Grind onions, add salt and let stand 2 hours, drain. Mix sugar, vinegar and spices, stir well and bring to a boil. Add cucumbers and onions and scald, do not boil and seal hot. Especially good on hot dogs.

ZUCCHINI PICKLES

Pat Intermill Kendall

1 qt. vinegar
1 1/2 c. sugar
1/2 c. salt
2 tsp. celery seed

2 tsp. ground turmeric
1 tsp. dry mustard
4 qt. zucchini (sliced)
1 qt. onions (sliced)

Bring vinegar, sugar, salt and spices to a boil; pour over zucchini and onions and let stand 1 hour, stirring occasionally. Bring to a boil; simmer 3 minutes. Pack in hot sterilized jars, leaving 1/2 inch head space. Seal and process in boiling water bath for 10 minutes. Variation: substitute 2 tsp. dill seeds for turmeric.

Music is the universal language of all mankind.

TOMATO SOUP — Erma Gunn

1 peck tomatoes (chopped)
6 onions (chopped)
1 bunch celery (chopped)
1 c. sugar
1/4 c. salt
1 tsp. pepper
1 c. butter
1 c. flour

Cook the tomatoes, onions and celery until done and strain through a colander. Return to the fire and add the sugar, salt and pepper. Stir well. When boiling add the butter and flour. Continue cooking, stirring often. When thickened pour in sterilized jars and seal. When opened to use add a pinch of soda and dilute with milk.

TOMATO SOUP — Mabel Andreasen

7 qt. cut up tomatoes
3 1/2 medium size chopped onions
1 stalk celery (chopped)
1 1/2 T. salt
7 T. flour
4 T. sugar
7 T. butter
1 tsp. pepper

Wash and cut up tomatoes. Chop onions and celery and add to tomatoes. Cook until celery is tender. Put through sieve. Rub flour and butter into smooth paste thinned with tomato juice. Add to boiling soup. Stir to prevent burning. Add salt, sugar and pepper. For smoother consistency put through sieve again. Fill jars to within 1 inch of top. Put on cap screwing the band tightly. Process in water bath 15 minutes.

TOMATO COCKTAIL (For canning) 8-17-99 very good — Avis Ross

1 gallon tomato pulp
2 c. sugar
1 large onion
Juice of 1 lemon
2 small bunches of celery
2 qt. water
4 T. salt
~~1 bay leaf~~
1/3 c. vinegar

Boil all together for 10 minutes and strain. Reheat to can. Chill to serve.

Time spent in getting even, would be better spent getting ahead.

STRAWBERRY JAM

Donna Marr

Take 1 quart of strawberries (washed and stemed). Place in colander, and pour 2 quarts of boiling water over berries. Drain well. Place in 2 1/2 to 3 quart pan. Add 2 cups of sugar, and boil rapidly 2 minutes. Then add 2 more cups of sugar and boil rapidly for 5 minutes. Remove from heat. Cover with towel, and let stand 12 to 24 hours. Put in sterilized jars and seal.

PLUM RASPBERRY PRESERVES

Estella McKeown
From the kitchen of
Mae McKeown

4 c. Italian plums
1 pkg. frozen red raspberries (10 oz.)
1 box Sure-Jell
5 c. sugar

Pit fully ripe plums. Chop fine and measure. Mix with raspberries and Sure-Jell in large cooking pan. Place over high heat and stir until mixture comes to a full boil. At once add sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat; skim off foam with metal spoon. Stir and skim for 5 minutes to cool slightly and prevent floating fruit. Ladle into glasses and seal.

RHUBARB JAM

Avis Ross

4 c. rhubarb (chopped)
1 small can crushed pineapple
4 c. sugar
1 pkg. strawberry, cherry or raspberry gelatin

Combine rhubarb and sugar and let stand 2 1/2 hours. Stir once in a while. Boil this mixture 10 minutes. Add crushed pineapple and boil 5 to 7 minutes more. Remove from stove and add the package of gelatin. Pour into sterilized jars and seal.

(drain excess liquid)
ground cantelope } 5 1/2 c
2 ground oranges } 5 1/2 c sugar
peel oranges - throw away white part
Bring to boil, boil 15 minutes - Remove from heat & add peach jello.

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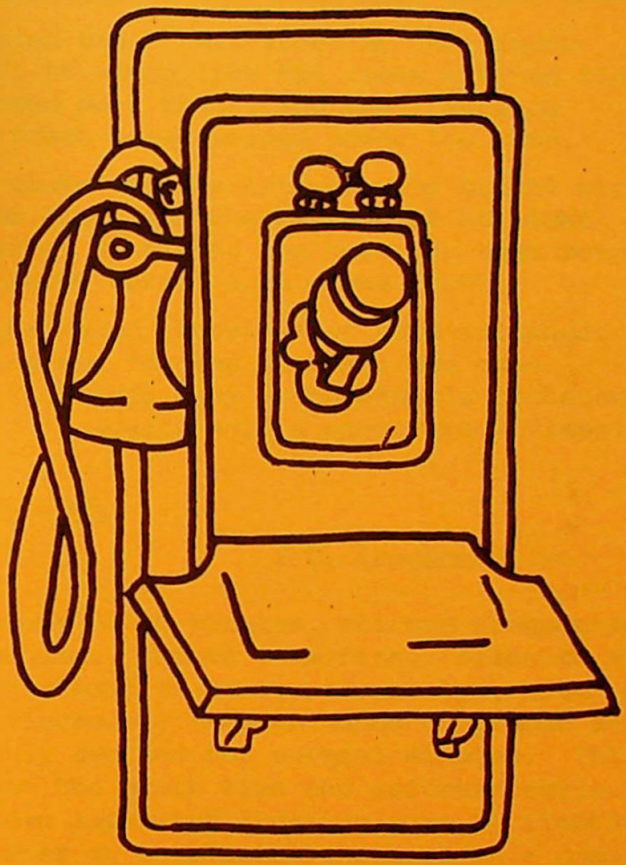
Receipts of yesteryear



RECEIPTS OF YESTERYEAR

GRANDMOTHER'S COOKSTOVE

Grandmother's cookstove stood in the corner
Beside it the woodbox was piled with pineknots
The long kitchen window looked over the meadows
Where Grandmother stood, scrubbing worn copper pots.

The handmade pine table that stood by the window
Was washed till it shone like the clean kitchen floor
Geraniums bloomed on a shelf, and the fragrance
Of spices and fresh bread seeped under the door.

Grandmother's cookstove was trimmed with bright nickel
She painted the lids, and she brushed it at night
With a wide turkey wing that she kept for that purpose,
On the table nearby burned a kerosene light.

What cookies she baked there! What good buckwheat pancakes!
What gingerbread men for the children who came
Secure in the knowledge that Grandmother's cookstove
Like Grandmother's heart, held a warm steady flame!

HOMINY WITH LYE OR SODA

Grace Fuller

1 pt. corn
2 qt. water
2 T. (rounded) lye

Boil corn slowly 20-30 minutes, stirred frequently during latter part of cooking. Remove from fire. Allow to stand 15-20 minutes. Thoroughly wash to remove excess lye, after which it is either rubbed vigorously through hands or placed in churn with water and thoroughly churned for several minutes. This is necessary to remove the black tips and softened hulls. When the black tips have been separated from the corn by floating them off in the wash water or by placing the corn in a coarse sieve and washing thoroughly, let hominy stand several hours. During this time the water is changed frequently. Or it may be trash cooked (that is, covered with water and brought to a boil for several minutes after which the water is drained off and fresh water added). Repeat several times until lye is removed. The hominy is then cooked in water until tender. If hominy is placed

Continued Next Page.

HOMINY WITH LYE OR SODA (Continued).

in fine mesh wire basket and set in pan of water no stirring is necessary. Otherwise frequent stirring is necessary to prevent sticking.

HOMINY WITH SODA:

Same method as lye. Some persons prefer soda. Select 6 to 8 ears with very large kernels. Shell and put in iron kettle or enamel kettle and cover with water and add 2 T. baking soda. Continue as with lye method. This can be canned the same as corn.

From the Jewell Church Cookbook. Jewell Church used to be across the road from where Lloyd Olsen's now live.

HOMEMADE POTATO SOUP — Irene Davidson

6 large potatoes
1 large onion
6 slices bacon
1 1/2 c. flour
1 egg
1/4 tsp. salt
1 can Carnation milk

Peel and slice potatoes rather thick. Peel and chop onion and slice bacon about 1/2 inch thick. Place these in large saucepan or Dutch oven. Add enough salt and pepper to season and fill to about 3/4 full of water. Boil until potatoes stick tender. In a cereal or soup bowl place flour, add 1/4 tsp. salt and make an indentation in the flour and add egg. Stir with fork until rivels are about 1/2 inch thick. Add more flour it necessary. Pull pan off stove and add egg mixture. Return to heat and stir through potatoes well. Cook until rivels taste done. Remove from heat and add 1 can Carnation milk. Cook a few minutes more and add more salt and pepper if needed.

This was one of my Grandmother Carr's favorite recipes. She was my father's mother and came over from County Cork Ireland.

BLOOD SAUSAGE

6 c. flour
3 c. oatmeal
2 1/2 tsp. cinnamon
2 tsp. nutmeg
3 c. sugar
4 c. raisins
3 1/2 c. meat juice
1/2 gallon blood from beef
3 to 4 lb. head meat

Mix flour, oatmeal, cinnamon, nutmeg and sugar. Cook raisins in water for 8 minutes. Let stand and cool. Add water and raisins

Continued Next Page.

BLOOD SAUDAGE (Continued).

to flour mixture, also meat juice. Cook meat and blood several hours until tender. Remove from broth. Cool, cut in chunks and grind. Mix with flour and raisin mixture. Put in casings. Heat to serve. An old family recipe.

MAKING SCRAPPLE

Scrapple is made from the liver of a pig cut in pieces, with the meat from the head and scraps that will not grind up for sausage, making in all about 5 to 6 pounds. Let the meat boil until the bones can easily be separated from it. Strain the liquor in which the meat was boiled and put it back on the stove. Separate the bones from the meat and chop up the meat as fine as you can. To every pound of meat add a teaspoonful of salt and a salt spoonful of pepper, and to the 5 pounds a teaspoonful of sage and a tablespoonful of sweet marjoram. Return the seasoned meat to the liquor in the pot and add equal parts of corn meal and buckwheat until the compound is as thick as mush. Lift the pot off the fire while you are stirring the mush; it should be frequently stirred and lifted off the fire to prevent its burning. Turn into pans about 3 inches thick and let it cool. When needed for use, cut it in slices and fry it like mush. It will keep several weeks in a cold place.

From an 1875 cookbook which belonged to Miranda Grubb.

BAKED POATOES STUFFED WITH SAUSAGE — Mrs. Jennie Browning

Here is a simple way of preparing potatoes. After being thoroughly washed, cut out with an apple corer, fill in with sausage, cork with potato that has been cut out and bake. It makes a wholesome and easily prepared dish.

Taken from Methodist Ladies Kensington book of the 1930's.

HAMBURGERS — Nellie Knapp

Fry hamburgers and put in pan. Then have an onion chopped and put in skillet and salt. When cooked put 1 can of tomato juice, a teaspoon of mustard and thicken a little, pour over meat and put in oven to keep hot.

Taken from Presbyterian cook book of the middle 1930's.

TO DRY BEEF

Cora Marshall

100 lb. beef cut in lengths about 8 or 10 inches long and 3 or 4 inches thick, 4 lb. salt and 4 lb. sugar, 4 oz. salt petre. Lay meat in a crate and sprinkle mixture on. Let stand 6 weeks and then hang up to dry.

From the Presbyterian Cookbook of the 1930's.

GRANDMOTHER'S RECEET FOR WASHDAY

1. Build fire in back yard to heat kettle of rain water.
2. Set tubs so smoke won't blow in eyes if wind is pert.
3. Shave one hole cake lie soap in bilin' water.
4. Sort things, make 3 piles; 1 pile white, 1 pile cullord, 1 pile work britches and rags.
5. Stur flour in cold water to smooth, then thin down with bilin' water.
6. Rub dirty spots on board, scrub hard, then bile. Rub cullord but don't bile--just rench and starch.
7. Take white things out of kettle with broom stick handle, then rench, blew and starch.
8. Spread tee towels on grass.
9. Hang old rags on fence.
10. Pour rench water in flower bed.
11. Scrub porch with hot soapy water.
12. Turn tubs upside down.
13. Go put on cleen dress--smooth hair with side combs--brew cup of tea, set and rest a spell and count your blessins'.

Gals, hang this above your automatic washer and dryer and, when you think things look bleak, read it again!

COLD SOAP

In a 3 gallon jar, put 1 pint of rain water. Add one can lye and dissolve. Add one scant gallon of rain water and 4 1/2 lb. of cracklings or old lard. Stir for five minutes, and then occasionally less often as it thickens. Pour in mold and let set firmly. Do not make when weather is extreme cold or extreme hot. When cracklings are used it takes longer for them to get dissolved. May get very stiff but during a day will finally get eat up and can put into a mold, then will finally get firm.

SOAP

9 lb. cracklings or any grease 1 1/2 gallon water
2 cans Lewis lye

Put in jar or kettle. Let stand for 3 days stirring often. Then bring to a hard boil. Add another gallon and half water. Let stand to harden. These soap recipes were given to Stella Cunningham when a new bride by Mrs. Ira Hughes.

HOMEMADE SOAP

Dissolve 1 can lye in 1 quart rain water, let stand until cool. The lye will make the water boil. Melt 5 pounds fat tallow or lard. Add 4 T. borax washing powder which has been dissolved in 1/4 c. ammonia. Pour the lye water in the mixture very slowly and blend well. When mixture is cool, pour in wooden box lined with wet cloth and mark in bars. Use crockery containers and wooden spoons for stirring.

HAND LOTION

4 oz. alcohol 1/2 oz. gum of tragacanth
4 oz. glycerine

Soak gum in 1 quart rain water over night. Mix with rest of ingredients and bottle.

Early day Cornhusker's lotion.

OLD TIME BREAD PUDDING Gale Rathbun

3 c. milk Dash salt
1 T. butter 1 tsp. vanilla
2 c. dried bread cubes 1/2 tsp. nutmeg
3 eggs 1 tsp. cinnamon
1/2 c. sugar

Scald milk. Add butter and bread cubes. In separate pan, beat the eggs, sugar and salt. Add vanilla, nutmeg and cinnamon. Mix milk mixture with egg mixture and pour into baking dish. Place dish in shallow pan of water. Bake at 350° for 45-60 minutes. Serve with sugar, cinnamon and milk.

An old family recipe.

PUDDING SAUCE — Mrs. Gusta Smith

1 c. sugar
1 c. water
Butter (size of an egg)
Pinch salt
1/2 c. cherry juice
2 T. cornstarch
2 T. vinegar
Flavor with vanilla

Boil sugar and water, stir in cornstarch, which has been stirred until smooth in cold water, add cherry juice, then add butter, salt, vinegar and vanilla.

Taken from Methodist Ladies Kensington Cookbook of the 1930's.

VINEGAR TAFFY — From the kitchen of Myrtle Crispin

2 c. sugar
1/8 tsp. cream of tartar
2 T. butter
1/2 c. vinegar
Few grains salt

Combine all ingredients. Boil until it spins a thin tread. Cool. Pull until white, cut in pieces.

PEANUT BUTTER PIE — Violet Caskey

2 egg yolks
1 c. sugar
1 1/2 T. flour
1 c. milk or cream

Mix together and cook until thick, beat until smooth and pour in crust, frost with egg whites.

Taken from Presbyterian Cookbook of the middle 1930's.

LEMON CHIFFON PIE — Jennie McDowell

1 pkg. lemon Jello
1/4 c. cold water
1 c. sugar
1/2 c. lemon juice
1 tsp. grated lemon rind
4 eggs
1 baked pastry shell

Add 1/2 c. sugar, lemon juice and salt to beaten egg yolks and cook over boiling water until custard. Pour cold water in bowl and sprinkle Jello on top of water. Add to hot custard and stir until dissolved and add grated lemon rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other 1/2 cup of sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread with whipped cream.

From 1950 Webber Methodist W.S.C.S. Cookbook.

COFFEE CAKE — Carrie Allington

3 c. flour
1/2 c. sugar
1/2 c. milk
1 c. eggs

TOPPING:
1/2 c. brown sugar
3 T. butter
1/2 tsp. cinnamon

Combine flour with sugar. Combine milk and beaten egg. Stir into the dry mixture until well blended. Pour into shallow oiled pan. Combine topping ingredients and spread over top of batter and bake in a hot oven (400° F.) for about 25 minutes.

This is an old recipe from the 30's.

COFFEE CAKE — Mona Vale

1/2 c. butter
1 1/4 c. sugar
1/2 c. hot coffee
1/2 c. cocoa
1/2 c. sour milk
1 tsp. soda
3 eggs
2 c. flour

Cream butter and sugar, add coffee into which cocoa has been dissolved, then beat eggs, and sour milk into which soda has been dissolved, then flour.

Taken from Methodish Ladies Kensington Cookbook of the 30's.

4 MINUTE CUPCAKES — Gladys Herrmann

Combine 2 cups flour, 1 1/3 c. sugar, 3/4 tsp. salt, 2/3 c. milk, and 1/2 c. shortening. Beat 2 minutes by hand or mixer. Then add 1 T. baking powder, 1/3 c. milk, 2 eggs, unbeaten, 1 tsp. vanilla, 1 tsp. lemon. Beat 2 minutes more. Fill greased muffin tins 1/2 full or put in paper baking cups. Bake in hot oven about 400° F. for 20 minutes or until done.

From 1950 Webber Methodist W.S.C.S. Cookbook, Nina Anderson, pastor.

DATE CAKE — Mrs. Eva Clark

1 c. sugar
2 T. lard
1 egg

1 cup chopped dates, over which spread 1 teaspoon soda then pour 1 cup boiling water over dates and soda, cream sugar and lard to which add dates when cold. At last add 1 1/2 cups flour.

Taken from Presbyterian Cookbook of the middle 1930's.

WHITE BUTTER CAKE

1 1/2 c. sugar
1/2 c. butter
1/2 tsp. vanilla
1/2 tsp. lemon extract
1 c. milk
2 1/2 c. cake flour
2 1/2 tsp. baking powder
1/4 tsp. salt
4 egg whites

Cream sugar and butter, and add flavorings. Do not over mix butter, but mix until smooth. Mix in dry and liquid ingredients, a little at a time, starting with flour and ending with flour, to prevent a curdled effect. Fold in beaten egg whites.

This is a recipe Margaret Wood Eisenman, now of W. V. was taught as a young bride at Mrs. Sitterly's cooking school in nearby Superior, Ne.

CHOCOLATE CAKE — Carrie Allington

3 c. flour
1/2 c. cocoa
1 1/2 c. sugar
1 1/4 c. milk
2 eggs
1 tsp. vanilla

Add cocoa to sugar and combine with the flour. Combine milk, eggs and vanilla. Pour half the liquid into the dry mixture and beat 2 minutes on low speed with electric mixer or by hand. Add the remaining liquid and heat 2 more minutes. Pour into 2 oiled layer cake pans and bake in moderate oven (375°F.) for about 25 minutes.

A recipe of the 30's.

GINGERBREAD — Mrs. Bertha Huber

Cream 1/2 c. sugar, 1/2 c. butter and lard mixed. Add 1 egg and 1 c. molasses. Then add the following dry ingredients:

2 1/2 c. flour
2 tsp. each ginger, cloves, and allspice
1 1/2 tsp. soda
1/2 tsp. salt

Mix all together and add 1 c. hot water. Beat until smooth. Bake in greased pan.

Taken from Presbyterian Cookbook of the 30's.

GRANDMA'S GRAHAM CRACKER PUDDING — Evonne Intermill

2 eggs
1/2 c. milk
1/2 c. sugar
1 T. gelatin
1/2 c. cold water
1 c. cream (whipped)
1 small can pineapple
1 1/2 c. graham cracker crumbs
3 T. melted butter
3 T. brown sugar

Separate the egg whites and yolks. Mix together egg yolks, milk and sugar in a saucepan. Cook over medium heat until slightly thickened. Dissolve the gelatin in the cold water. Add to the custard while hot. Cool. Add beaten egg whites and whipped cream and pineapple. Mix the crumbs, butter and sugar and put half on the bottom of a 1 1/2 quart flat baking dish. Add the pudding mixture and the rest of the crumbs on top.

From the kitchen of Sadie Intermill.

BREAD SPONGE CAKE — Opal Joy Bothwell

2 c. bread sponge
1 c. sugar
1/2 c. butter
2 eggs
1 c. raisins
1 tsp. cinnamon
1/4 tsp. cloves
1 tsp. soda

Measure out the sponge before the bread is mixed stiff. Add the soda. Cream the sugar and butter. Add the beaten egg. Combine with bread sponge. Add raisins and spices last. Let stand 1/2 hour before baking in a moderate oven. Test with a toothpick to determine when it is done.

An old family recipe.

CHRISTMAS SPRINGLEY — Doris Lapp, Omaha

12 eggs
12 c. flour
1 tsp. baking powder
6 3/4 c. sugar
Anise seed

Beat eggs at medium speed with electric mixer for 15 minutes. Add sugar and beat 15 minutes longer. Add baking powder to flour, and blend well. Add this gradually to the above mixture. The dough will be very stiff. Chill overnight. Roll out 1/2 inch thick and cut. You may use the springley rolling pin or cookie cutter. Use a cookie sheet that has been lightly greased and sprinkled with anise seed. Bake at 325°-350° oven. They should be a light cream color when done, not brown. Anise

Continued Next Page.

CHRISTMAS SPRINGLEY (Continued).

oil or flavoring may be used if desired. The dough can be rerolled, but it gets harder to roll out, so it's best to avoid rerolling if possible.

This has been a family recipe for many years.

SUGAR COOKIES — Opal Joy Bothwell

1 c. sugar
1 c. butter
1 c. sour cream
4 c. flour (about)
1 egg
1 tsp. soda
1 tsp. baking powder

Have all ingredients very cold. Cream sugar and butter, add the beaten egg. Add flour to make a soft dough. Mix as little as possible. Roll to about 1/4 inch thick. Sprinkle with sugar and cut. Place on a cookie sheet and bake at 400° for 7-8 minutes until very light brown.

From the kitchen of my mother, Georgia Wilson.

PEANUT BUTTER COOKIES — Anna L. Graham

1 c. white sugar
1 c. brown sugar
1 c. shortening
1 c. peanut butter
3 c. flour
2 eggs
Vanilla flavoring
1 1/4 tsp. soda

Drop from a spoon onto pan, dip fork in flour and press into shape wanted. Make them real thin. This will make 60 cookies.

From 1950 Webber Methodist W.S.C.S. Cookbook.

FILLED COOKIES (These are delicious) — Mrs. Alice Davidson

1 c. white sugar
1 c. brown sugar
1 c. butter and lard mixed
5 c. flour
1 T. sour milk
3 eggs
1/2 tsp. salt
1 tsp. Royal baking powder
1/4 tsp. nutmeg
1 tsp. soda
2 tsp. vanilla

FILLING:

1 c. chopped and seeded raisins
1 c. water
1 tsp. vanilla
3/4 c. sugar
1 tsp. cornstarch
Nutmeg

Continued Next Page.

FILLED COOKIES (Continued).

To make cookies: Mix sugar, flour, baking powder, salt, and nutmeg. Rub in shortening. Beat until light and add soda dissolved in sour milk. Add this to first mixture with vanilla. If the dough is dry and crumbly, work in a little milk. Put 1/4 the mixture on a flour molding board and roll very thin. Cut with a round cutter. Put a teaspoon of the filling in center of the cookies. Cover with remaining cookies and press edges together. Bake in hot oven.

To make filling: Mix sugar and cornstarch. Put raisins and sugar in saucepan and bring to boiling point. Stir in sugar and cornstarch. Add nutmeg and let cook until thick. Let cool and add vanilla.

From 1950 Webber Methodish W.S.C.S. Cookbook.

OLD TIME MOLASSES COOKIES

From the kitchen of
Mrs. Owen Crispin

1 c. molasses
1/2 c. sugar
1 egg
1/2 c. lard
2/3 c. sour milk
1 tsp. soda (in sour milk)
Flour (to roll)
1 tsp. soda (in the flour)

Mix and roll 1/8 inch thick. Cut cookies and bake at 350°. When cool a little, frost with 1 whole egg, 1 tsp. lemon extract and enough powdered sugar to mix.

CRACKERS

One quart of flour, with 2 oz. of butter rubbed in; one tsp. of saleratus in a wine glass of warm water; half a tsp. of salt, and milk enough to roll it out; beat it half an hour with a pestle, cut it in thin, round cakes, prick them and set them in a very moderate oven. Bake them until crisp.

CORN CAKE

One quart of rich milk, two well beaten eggs, 1 tsp. salt, and 1 of saleratus. Stir the milk into the meal, so there will be no lumps, and then the eggs, and the saleratus last. Bake 1 hour.

WAFFLES

To a quart of milk, put 8 eggs, a quarter of a pound of butter, a large gill of yeast, a little salt, and flour enough to make a batter the thickness of griddle cakes. The iron must be heated on hot coals, and then buttered or greased with lard, and one side filled with batter, then be shut up and laid in the fire. After a few minutes turn it upon the other side. It takes about twice the time that it would to bake them on a griddle, and they are really no better, but look more inviting.

TEA BISCUIT

Work into a piece of light dough, or cream tartar biscuit, one egg and a piece of butter. Roll it out an inch thick, cut it round with the lid of the dredge-box and bake.

HOE CAKE

Scald one quart of Indian meal in enough water to make a thick batter; add a teaspoonful of salt, one of molasses, and two of butter. Bake on a board, or in a pan.

COMMON FLAT-JACKS

One quart of sour milk, thicken it with flour, two teaspoonfuls of saleratus and a little salt.

RICE FLAT-JACKS

Boil some rice thin; add a pint of sour milk, then thicken it with flour; add a little salt and saleratus.

CRUMB CAKES

Keep a bowl or pitcher with sour milk in it, and from time to time throw in the crumbs of bread which break off when it is sliced, and also the dry pieces left of the table. When you next want some griddle cakes, take this mixture and break up all the pieces with your hand, add an egg, salt and saleratus and a few spoonfuls of flour. No griddle cakes can be better.

BUCKWHEAT CAKES

Make a thin batter with warm water half a cup of yeast, and a quart of buckwheat, with a little salt. Let it stand to rise overnight; in the morning, stir in half of a teaspoonful of saleratus. Pour on the griddle, and bake both sides. Some persons procure a large sheet of soapstone, lay it upon the stove and heat it through, and butter it in the same way as the griddle, to prevent the smell of burnt fat, which is very apt to rise while baking the cakes. Buckwheat and other griddle cakes make a very good breakfast with coffee, when meat is not used at that meal.

BACON CORNBREAD — Mrs. John Graham

2 c. flour
1/4 c. corn meal
4 tsp. baking powder
1/4 c. sugar
1 c. milk
3 eggs
4 T. melted shortening
Sliced bacon

Slightly fry bacon on top so each serving will have a slice on top.

From the Presbyterian Cookbook of the 1930's.

BROWN BREAD — Miss Luella M. Vale

2 c. sour milk
1 c. sweet milk
2 c. graham flour
2/3 c. white flour
1/2 c. sugar
1 c. corn meal
1 tsp. soda

Mix together and steam 4 hours, put in oven 20 minutes to dry.

Taken from Methodist Ladies Kensington book of the 1930's.

CRACKER JACK

Pop large pan of popcorn. (Old maids out). Cook 2 c. sugar, 1/2 c. water and 1 c. syrup to hard crack. Add lump butter, 1 tsp. vanilla and 1 tsp. soda. Stir quickly and pour over corn. Place in freezer or refrigerator to set or good to make in real cold weather.

An old family recipe.

GOLDEN JELLY

Pick one quart of bright fresh dandelion blossoms. Boil in 2 qt. water for 3 minutes after boiling starts. Strain and press out all the juice. Measure and to 3 qt. of juice, add 1 pkg. pectin.

Continued Next Page.

GOLDEN JELLY (Continued).

Bring to boil. Add 5 1/2 cups of sugar all at once. Stir and boil 2 1/2 minutes. Add in last few seconds 3 drops of yellow food coloring and 2 tsp. orange extract. Pour into small jelly glasses and seal.

EGG BUTTER — Opal Joy Bothwell

1 c. molasses
1 egg
1 tsp. nutmeg

Heat molasses to boiling. Add the egg, well beaten. Remove from heat and add the nutmeg.

This was used by the early settler's in place of jelly or jam.

CORN COB JELLY

12 bright corn cobs
1 pkg. powdered pectin
3 pt. water
3 c. sugar

Boil broken corn cobs in water 30 minutes. Remove from heat and strain liquid. If not 3 c. add enough water to make 3 c. Add pectin and bring to a boil. Add sugar and boil 2 or 3 minutes or until jelly stage. The finished product tastes a lot like apple jelly and has an attractive color.

CORN SALAD — Delia Vestal

2 doz. ears corn
2 heads cabbage
12 mangoes
4 T. ground mustard
2 c. sugar
2 T. salt
2 qt. vinegar

Boil 20 minutes and can.

Taken from Presbyterian Cookbook of the middle 1930's.

APPLE CATSUP — Grace Fuller

1 qt. sour apples (pared and quartered, cook as for applesauce)
2 medium sized onions (chopped)
1 qt. vinegar (maple is nice)
1 tsp. pepper
1 tsp. salt
2 tsp. cinnamon
1 tsp. each mustard, cloves, and cinnamon

Cook slowly until thick as desired. Stir often. This can be made almost anytime during the year. You will find this even better than tomato catsup. This recipe is from the Jewell Cookbook. Jewell Church used to be across the road from where Mr. and Mrs. Lloyd Olsen now live.

LAZY WIFE'S PICKLE — Helen Snyder

Wash and pack cucumbers in jar, add the following cold mixture. For 2 quarts of cucumbers use 2 cups vinegar, 1 cup water, 1 1/2 tablespoons mixed spices, 2 tablespoons salt, 1 tablespoon powdered horseradish, alum, about the size of a dime. Seal tight. About 2 or 3 days before you want to use them, wash the pickles in cold water until water is clear, cut in halves or quarters and cover with 2 cups sugar. Stir them occasionally so sugar won't crust.

From 1950 Webber Methodist W.S.C.S. Cookbook; Nina Anderson, pastor.

DILL PICKLES — Grandmother of Phyllis Doyle

To pickle cucumbers with dill, wash the cucumbers and pack them into a clean, water tight barrel, keg or crock. On the bottom place a layer of dill and a handful of mixed spices. Add another layer of dill and another handful of mixed spices when the barrel is half full, and when almost full add a third layer. If a keg or crock is used, the amount of dill can be reduced in porportion to the size of the receptacle. When the container has been filled to within a few inches of the top, add a layer of covering material, beet leaves or grape leaves, about an inch thick. If any spoilage should occur on the surface this layer will protect the vegetables beneath. Press down with a clean board weighted with bricks or stone. Add sufficient brine to cover the material and allow it to stand 24 hours. Then make airtight. The time necessary for complete fermentation to occur depends upon the temperature. In a warm place 5 days to a week may suffice; in a cool cellar 3 or 4 weeks. The dill and spices may be omitted and the rest of the method used with plain cucumbers.

FOOD HINTS

Taken from "Favorite Recipes" compiled by the Women's Society of Christian Service, Lovewell, Kansas 1951.

When baking potatoes, prick with fork before baking they will be lighter.

Put salt in water in which eggs are to be boiled and they will peel easier.

Continued Next Page.

FOOD HINTS (Continued).

If you put potatoes in hot water 15 minutes before you bake them, you save heat as this requires only half the time and they are more mealy.

If lemons are warmed before you squeeze them nearly double the quantity of juice can be extracted.

The juice of a large lemon added to 2 quarts of jelly will make it firm and improve the flavor.

To prevent nuts and raisins from sinking to the bottom of a cake heat in oven then rub with flour before adding to mixture.

To prevent discoloration of fruit before canning place fruit in salted water, (2 tsp. to 1 qt. of cold water) immediately after peeling.

Brush top of pie with sweet milk or white of egg before baking to give it that golden color.

Bread crumbs added to scrambled eggs not only improve the flavor, but make larger servings.

Try putting paper sack in your waste basket before filling, makes it fast and easy to empty.

When frying fish, salt bottom of skillet, then the fish will not stick.

Mock Frosting: No frosting is needed if you sprinkle lots of powdered sugar on top of cake before putting it in the oven to bake.

Add a little vinegar to boiled icing, it will not crack and fall off.

Tomatoes or tomato juice is excellent source of vitamin C. Serve three or four times a week.

ROLL CALL - UNITED METHODIST WOMEN

WEBBER KANSAS

1978

Lorene Behrends - I put toothpicks in layer cakes so they will stay.

Opal Joy Bothwell - I fix easy dishes for the T.V. trays.

Sandra Bothwell - My advice, don't eat too much.

Dolly Crispin - I like pies, cakes and such.

Eleanor Crispin - I like to grill T-bone steaks.

Marie Crispin - There isn't anything I can't bake.

Stella Cunningham - I eat bread and potatoes three times a day.

Dolly Jennings - To stay slim, eat soup, it pays.

Audrey Diamond - I an a whiz when it's time for a cook out.

Joan Diamond - Pour batter from a pitcher with a spout.

Linda Dunn - I barbecue everything we eat.

Anna Graham - Sit to read the cookbook, it's easy on the feet.

Erma Gunn - Candies of all kinds are pretty to look at.

Charlotte Herrmann - Pickles are fun to make, they won't make you fat.

Evonne Intermill - I never measure, use a pinch, a smidgen or a dash.

Kaye Konvalin - I never have time to bake so I always make hash.

Estella McKeown - Pies of all kinds are fun to make.

Rose Marie McKeown - I have recipes galore for any kind of shake.

Kathy Purcell - My dream cakes are a real delight.

Phyliss Purcell - All I get done is cook for school kids with all my might.

Wilma Purcell - Put all leftovers in one pan and reheat for a quick lunch.

Wilma Rathbun - Blue, green or pink for weddings, I fix the punch.

Continued Next Page.

ROLL CALL (Continued).

Betty Reed - I never have a failure with pies.

Hazel Rhoads - I make good bread that rises as high as the skies.

Frankie Roland - I twist the pretzels, it's lots of fun.

Avis Ross - Pancakes, I flip them on the run.

Hildreth Russell - Put a casserole in the oven, then rest.

Margaret Warren - My biscuits go well under creamed chicken, I do my best.

Nyla Webber - Fried eggs and peanut butter sandwiches, the best this side of heaven.

Bernice Wilde - I make salads and use dressing number seven.

Doris Worm - Pizzas are a dream but don't make them with cream.

my pleasant memories -

Stella Cunningham

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